

bon annétit



105
WAYS TO
DEVOUR
THE
HOLIDAYS



Cookies!



TASTE THE RAINBOW

WITH OUR FESTIVE OMBRÉ COOKIES P. 87



**THE
ROAST**
WITH THE
MOST

P.102

BLACK LABEL



Ah yes, The Zone.
You remember that
place where you relax
your body and mind just
enough to shape those
random little notions
into something
useful.

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THE HOLIDAYS

december

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Revelers ring in the new year.

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PHOTOGRAPH BY DAN MONICK. FOOD STYLING BY SUSIE THEODOROU. PROP STYLING BY ANGHARAD BAILEY. WARDROBE STYLING BY JAK AT ATELIER MANAGEMENT. HAIR BY CANDICE BIRNS FOR THE ONLY AGENCY USING ORIBE AND DAVINES. MAKEUP BY GLORIA NOTO FOR ATELIER MANAGEMENT USING NOTO BOTANICS. MANICURES BY BRITNI RAE FOR NAILING HOLLYWOOD USING ESSIE IN ALL EYES ON NUDES.

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nest

THE HOLIDAYS

december

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“
**IT’S NOT
THE HOLIDAYS
WITHOUT...**
”

“My chocolate chip Bundt cake. It’s pretty over-the-top and includes an entire cup of sour cream. Every year my relatives expect me to bake it—and they’ll accept no substitutes.”

—F.C.M.

“A panful of roasted chestnuts straight out of the... toaster oven. Yes, we are those people.”

—C.C.

“Homemade latkes. We grate the potatoes by hand (15 lb. worth!). It’s a serious arm workout, but it’s worth it for that first crispy bite.”

—J.S.

“Playing old-school Dean Martin holiday albums while simmering cinnamon sticks. The whole house smells festive!”

—K.M.



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editor's letter

FOR
ADAM'S BEEF
STROGANOFF
RECIPE, GO TO
BONAPPETIT.COM/STROGANOFF

MEET THE LEFTOVERS

► What could go wrong?

That's what I was thinking. I had offered to make Christmas dinner for my wife's family in Buffalo. I would roast a beef tenderloin—the ultimate centerpiece, with its crisp, burnished exterior; tender, rosy interior; and no fat whatsoever to scare off hesitant eaters.

On Christmas Eve morning, my father-in-law, John, and I drove to Niagara Produce, a cavernous food warehouse with a big take-a-ticket butcher counter. We picked out a hefty tenderloin, the white-coated butcher tied it up for us, and we were on our way.

One great thing about tenderloin is that it doesn't need much—lots of salt and pepper, a really hot oven to produce a sear, and then medium heat for steady cooking. The only thing you *really* need is a meat thermometer so you can achieve that restaurant-quality medium-rare (135°).

Which I did. Nailed it. I proudly presented the roast to the table (grandparents, parents, siblings, the whole gang) and sliced it with panache—perfect inch-thick slices. And then? Dead quiet. Nothing. Blank stares.

As I quickly learned, when you serve a medium-rare roast to a table of medium-well eaters, there is no Hail Mary you can throw, no quick fix. There is only the awkward silence of an #EpicFail.

Fortunately—and I imagine with some foresight—John had also procured a glazed, spiral-cut ham for dinner. Suffice it to say, no one went hungry that evening.

But the next day—man, did we have a lot of leftover tenderloin. (My wife and I put a respectable dent in it, but we could only do so much.) I felt bad: What to do with all that meat?

But then, while sipping a second cup of Tim Hortons coffee that my mother-in-law had brewed early that morning, a lightbulb went off. Stroganoff!

Now, I've never made *actual* beef stroganoff, the classic kind I imagine they served at the Russian Tea Room back in the day. But I fondly recalled the suburban American ground-beef version my mother used to make.

That I could re-create. And the fact that we were upgrading from ground beef to filet, well, I knew that evening's dinner would finally make everyone happy.

When cocktail hour rolled around, John poured me a precisely measured vodka soda—a former Army officer, he's big on precision—and I got to work.

I cut the tenderloin into small cubes and quickly browned them in a large skillet, then caramelized a sliced onion in the same pan. Toss, toss, toss, until the kitchen was perfumed with that intoxicating aroma of browning steak and melting onions. At this point I added some store-bought chicken broth, a heaping dollop of full-fat sour cream, a spoonful of Dijon, and a few shots of Worcestershire. (I never said this was fancy.)

I stirred till the sauce was evenly creamy, the flavors getting to know one another, then poured it all into a shallow serving bowl. I took it straight to the table, where a big bowl of buttered egg noodles, tossed with chopped fresh parsley and chives, awaited.

There was a basic green salad to go alongside, some wine, and then...very little talking. Though this time it was the right kind of silence: We were all too busy eating. It might have been a day late, but the holidays had never tasted so good. ■

Fancy mushrooms added courtesy of the BA Test Kitchen


ADAM RAPOPORT
EDITOR IN CHIEF

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wait 'til you see the clean-up.

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DEAR BON APPÉTIT,
THE SERVER AT **BOCADO**
IN ATLANTA SAID THE
BLACK RICE SALAD WAS
HER FAVORITE DISH.
WE WHOLEHEARTEDLY
AGREE. CAN YOU
HELP US RE-CREATE IT?

—CATE LE, Nashville

BLACK RICE SALAD WITH CILANTRO PESTO

4 SERVINGS If you have a mandoline, use it to slice the radishes and shallot. If not, use a sharp knife.

- 1 cup Brazil nuts
- 1 small kabocha squash, peeled, seeded, cut into ½" pieces
- 1½ cups olive oil
- 3 Tbsp. unseasoned rice vinegar
- 2 tsp. freshly grated lime zest
- 1 Tbsp. fresh lime juice
- Kosher salt, freshly ground pepper
- 1 garlic clove, chopped
- 1½ cups cilantro leaves with tender stems, divided
- 6 radishes, very thinly sliced
- 3 scallions, thinly sliced
- 1 shallot, very thinly sliced
- 3 cups cooked black rice (from about 1½ cups uncooked)

Preheat oven to 350°. Toast Brazil nuts on a rimmed baking sheet, tossing once, until golden brown, 10–12 minutes. Let cool.

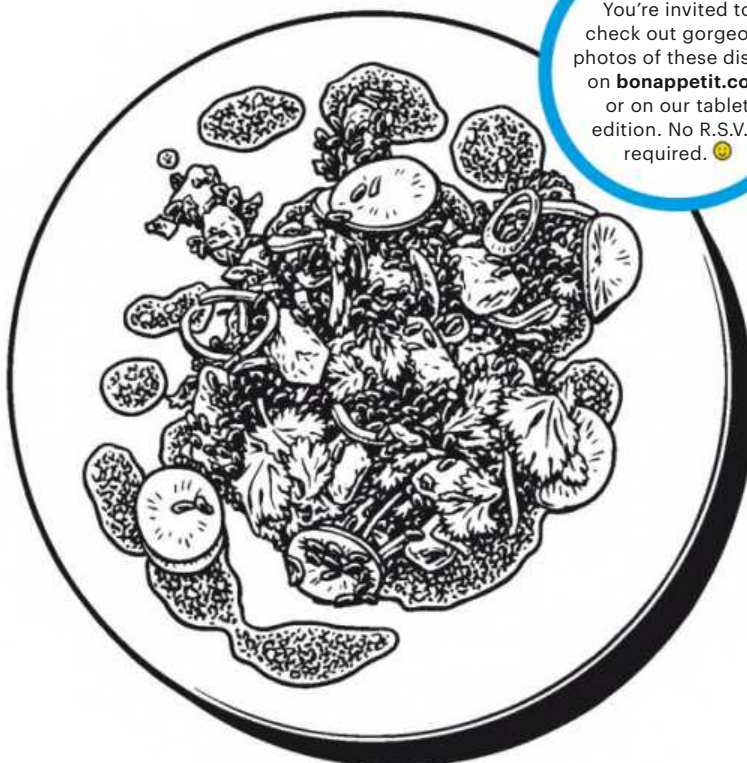
Toss squash and oil in an 8x8" baking dish; roast until squash is fork-tender, 30–40 minutes. Let cool, then strain oil into a small bowl; set squash aside. Whisk vinegar, lime juice, and 3 Tbsp. squash oil in another small bowl. Season vinaigrette with salt and pepper.

Purée Brazil nuts, garlic, lime zest, 1 cup cilantro, and remaining squash oil

in a food processor until smooth. Season pesto with salt and pepper.

Toss radishes, scallions, shallot, black rice, vinaigrette, reserved squash, and remaining ½ cup cilantro in a large bowl; season with salt and pepper. Drizzle some pesto over salad. (Save any extra pesto and stir into yogurt or labneh or serve with cheese and crackers.)

DO AHEAD: Kabocha squash can be cooked 1 day ahead. Keep in oil; cover and chill.



You're invited to check out gorgeous photos of these dishes on bonappetit.com or on our tablet edition. No R.S.V.P. required. 😊



Vintage BA: Holiday Edition

Inspired by our retro **Crown Roast** (page 102), we flipped back to 1964 and found... Christmas Strawberries, "for the hostess who seeks the unusual." (Spoiler alert: There's no fruit.) See this delicacy come to life at bonappetit.com/vintageba.

1.

Blend together cream cheese, blue cheese, mayo, minced onion, and... liver sausage. Mold into strawberry shapes.

2.

How does one get balls of liver and cheese to take on such a bold red hue, you may ask? "Roll in red colored breadcrumbs."

3.

The final touch: a parsley leaf and a green toothpick (handy for holding, too!). "Serve on a bed of holly" for a classy touch.

Oh what fun!



Gifts that bring joy to kids of all ages.



lecreuset.com

DEAR BON APPÉTIT, I NEVER ORDER CHICKEN OUT—I MEAN, COME ON, I CAN MAKE THAT MYSELF. NOT SO WITH THE FIREHOUSE CHICKEN FROM **LULU & PO** IN BROOKLYN. JUICY INSIDE, CRACKLY ON THE OUTSIDE—HOW DO THEY DO IT?

—EMILY GOGOLAK, Brooklyn

FIREHOUSE CHICKEN

4 SERVINGS Two chicken halves won't fit in a standard 10-inch cast-iron, so this recipe calls for both a pan and a baking sheet. If you have a 14-inch pan, you can go straight from stovetop to oven.

- 4 garlic cloves, chopped
- 2 cups distilled white vinegar
- ½ cup olive oil
- ¼ cup kosher salt
- 2 Tbsp. chopped fresh parsley
- 2 Tbsp. paprika
- 1 Tbsp. freshly ground black pepper
- 1 cup vegetable oil, divided
- 1 3½–4-lb. chicken, halved

Purée garlic, vinegar, olive oil, salt, parsley, paprika, pepper, and ½ cup vegetable oil in a blender until smooth. Place chicken in a large resealable

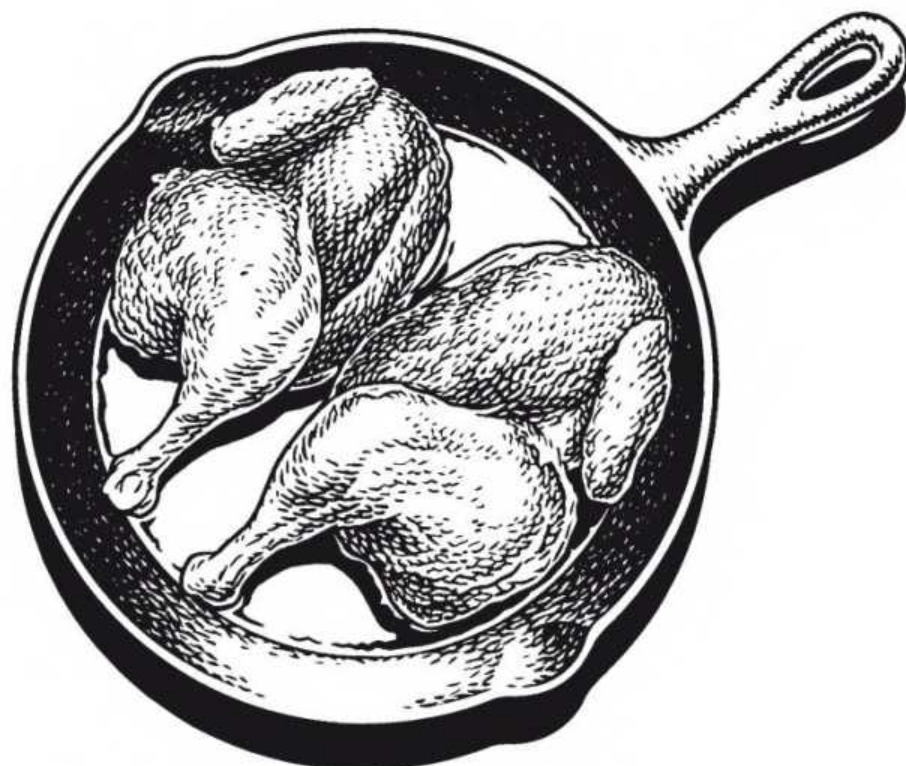
plastic bag and pour marinade over.

Seal bag and chill chicken 1–3 days.

Remove chicken from marinade and pat dry with paper towels. Let sit uncovered at room temperature 1 hour.

Preheat oven to 400°. Heat remaining ½ cup vegetable oil in a large cast-iron skillet over medium heat. Place 1 chicken half, skin side down, in skillet, set another skillet or heavy pot on top, and add a couple of cans to weigh it down. Cook until skin is browned and crisp, 15–20 minutes. Transfer chicken to a wire rack set inside a rimmed baking sheet. Repeat with remaining chicken half.

Roast chicken in oven, skin side up, until cooked through and an instant-read thermometer inserted into the thickest part of thigh registers 165°, 20–25 minutes. Transfer to a cutting board and let rest 15 minutes before slicing.



BEN SCHOTT'S ETIQUETTE GUIDE

*On Gifting and
Regifting*

PASS THE PARCEL

► It's permissible to regift, right?

It's permissible and essential. Why keep an unwanted present if someone else would enjoy it? That's why scented candles were invented.

MERRY-GO-ROUND

► What do I say if I'm regifted my own gift?

Nothing. Gifting follows a don't tell, just resell policy.

HO HO NO

► Office secret Santa?

If you insist: but with a low cash maximum.

WINE NOT?

► Should I give wine to a wine snob?

Only if you're a wine snob too.

Also, don't give two bottles — spend the same amount on one much better bottle.

CHEAP & NASTY

► Do I have to bring my host(ess) a gift?

Hard stare

Consider for a second all they are doing for your comfort. Get thee to a florist!

MO' MONEY

► How much should I spend on a gift?

Insulting miserliness aside, it really is the thought that counts.

Have a dilemma? E-mail askba@bonappetit.com

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Head for Cinque Terre

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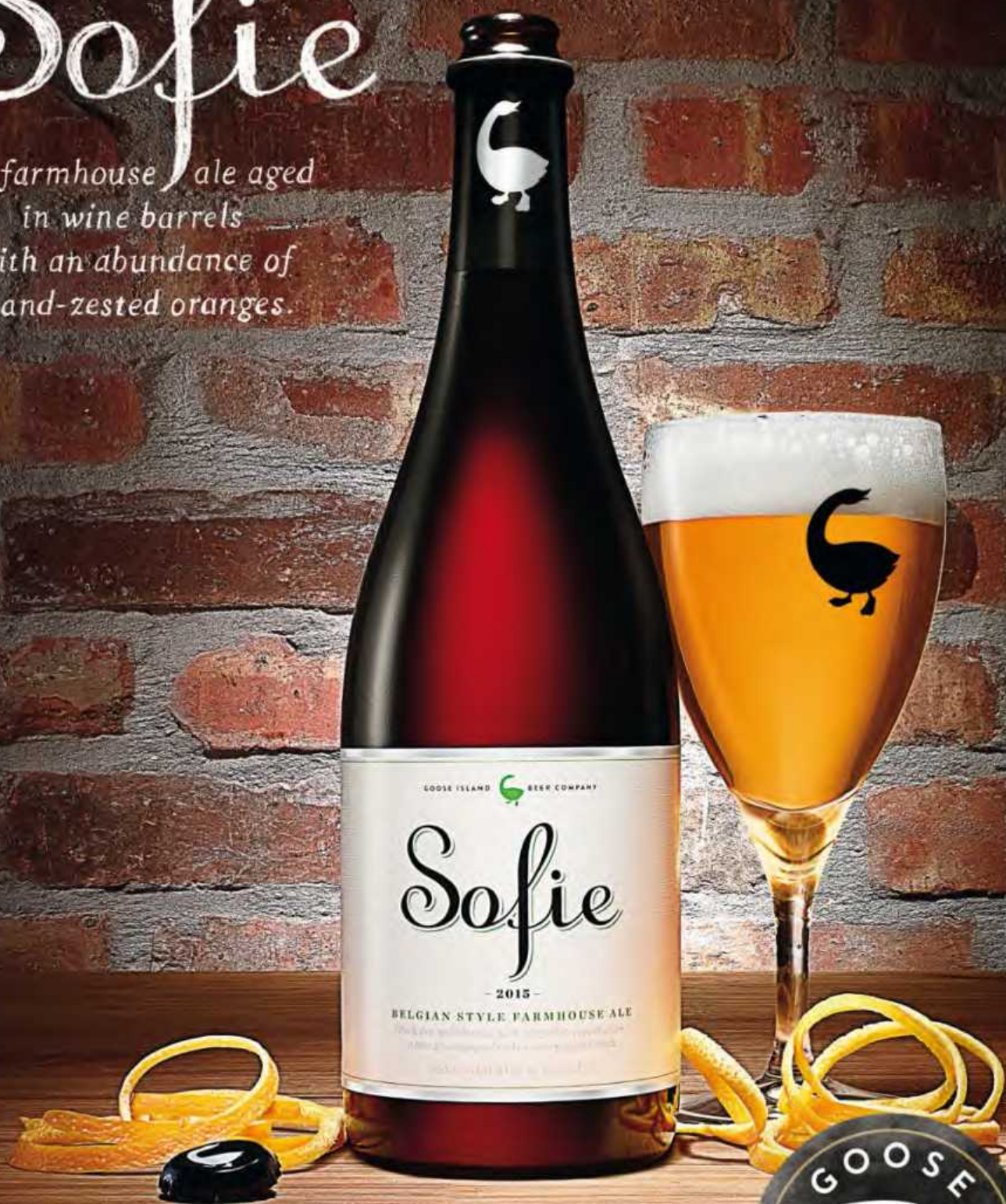


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Sofie

*A farmhouse ale aged
in wine barrels
with an abundance of
hand-zested oranges.*



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DECEMBER 2015

starters

WHERE GREAT TASTE BEGINS



BA GIFT GUIDE

1
of
8

Ted Muehling
WSM spice
bowl and
gilded spoon,
\$550 and
\$280;
stillfried.com

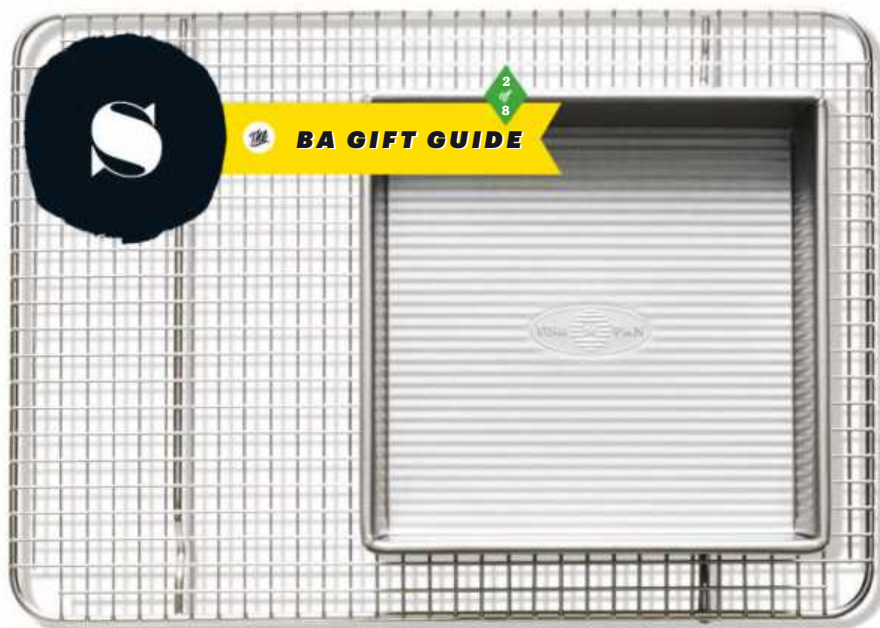
Gifts That Last

As *Bon Appétit* turns 60, we've gathered the **timeless, dependable (and beautiful!)** gifts that will last for another six decades



BA GIFT GUIDE

2
of
8



**USA Cake Pan Set
with Cooling Rack
\$76**

Not all cake pans are created equal. These heavy-duty ones won't warp, and the ripples in the silicone walls promote even cooking and discourage sticking. The stronger-than-average cooling rack offers a surface for your now-perfect cakes. food52.com

Use the 7"-tall one for storing grains; try the 4"-tall one for leftovers.



**Perimeter Tray
\$400**

A serving tray that earns its keep: A sliding wood insert is great for meat and cheese when you're entertaining (and easy to pop out when you're eating in bed). thefutureperfect.com

**Iris Hantverk
Dough Scraper
\$26**

This handcrafted scraper has just enough of an edge to easily push dough, and the hole in the handle means that you can hang it on a pegboard or tool rack. fjorn.com



**Handmade Mini
Copper Grater
\$45**

Ideal for the chopping-averse: This oroshigane grater makes quick work of fibrous ginger, and it's wonderful for grating citrus and garlic as well. brookfarmgeneralstore.com



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KEEP CLIMBING



DELTA



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BA GIFT GUIDE

3
8



STAFF FAVE

**Gesshin Uraku
210-mm Stainless
Wa-Gyuto
\$145**

"Jon Broida at Japanese Knife Imports is known for collaborating with small Japanese manufacturers to offer exceptional knives at good value. In fact, he talked me out of a higher-priced blade and sold me on this model, an all-purpose chef's knife that's thin, light, and capable of doing everything your current knife can do, just a lot better."
japaneseknifeimports.com

—Chris Morocco,
senior food editor



**Bob Kramer by
Zwilling Six-Piece
Sharpening Set
\$300**

Buying an amazing knife won't get you very far if you don't have the tools to maintain it. This set has everything you need to sharpen knives: three stones, a stone cleaner, and a bamboo holder that can be secured over most kitchen sinks for mess-free sharpening.
surlatable.com

*Every cook
needs a
quality knife.
Lucky for
them if it's
this one.*

**Gifts
That
Won't
Last**

*Edible
presents that'll
disappear
before New
Year's*



Sal del Mar

Salt from the Sea of Cortez in a bag embroidered by women in Mexico. Let's say you got it on a yoga retreat.
\$15; *halfhitchgoods.com*



**Occhipinti
Pantarei Olive Oil**

Buying for someone who's "into wine"? Smarter to give olive oil from one of our favorite winemakers.
\$26; *Ordinaire*, 510-629-3944



Matcha Bark

Elegant enough for that friend with her own matcha whisk, tasty enough for anyone with a sweet tooth.
\$10; *almachocolate.com*

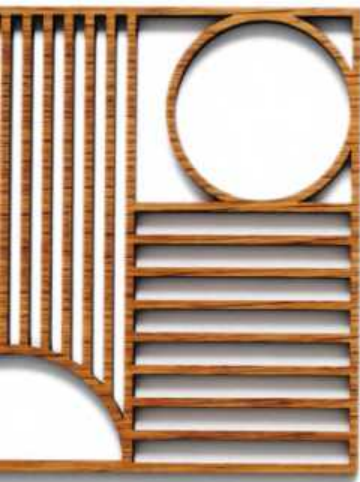
*Give Salads
their 15 Minutes
of FAME.*



Outdo Ordinary™
EatWisconsinCheese.com



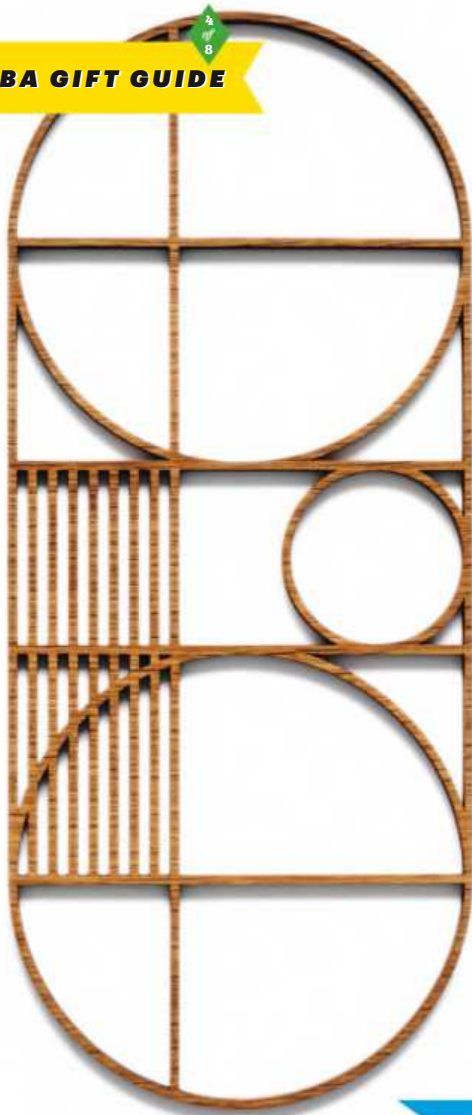
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Outline Trivets \$21 and \$36

You know what should last forever? A dining room table.

These laser-cut oak trivets protect surfaces in style.
fermliving.com



Practical trivets or eye-catching wall art? Your call.

Swedish Cast-Iron Spice Mill \$59

Made the same way since 1906, this chic spice mill grinds and stores peppercorns, fennel seeds, and more.
kaufmann-mercantile.com



Magnetic Knife Bar and Bloodroot Knives \$95 and \$250 (and up)

Storing knives shouldn't require a choice between an edge-dulling wooden block or an ugly industrial magnetic rack. Enter this walnut holder, terrific for displaying custom knives from the artisans at Bloodroot Blades.
canoeonline.net and bloodrootblades.com



Solid Bronze Tray \$145

Just imagining this shiny 13"-diameter tray loaded up with cocktails makes us thirsty.
spartan-shop.com

Splatterware Platter \$225

Sometimes bigger is better. This giant (21"-diameter!) platter can be a statement piece on the kitchen counter, a charming base for a side dish, or a way to show off all those Christmas cookies.
marchsf.com

PRO PICK

Le Creuset 5 1/2-qt. Round Dutch Oven \$300

"This should be a staple in the kitchen of anyone who loves to cook. I use this for *everything*, from roasting chicken to baking bread to one-pot meals."

williams-sonoma.com

—Melissa Perello, chef, Octavia, San Francisco

Step 1

Add all ingredients to blender in the order listed in recipe.

Step 2

Blend on SOUP setting. When program is complete, soup will be hot and ready to serve.

Step 3

Pour directly into individual bowls and garnish as desired.

For the full recipe, visit
WolfGourmet.com/ThaiCarrotGingerSoup



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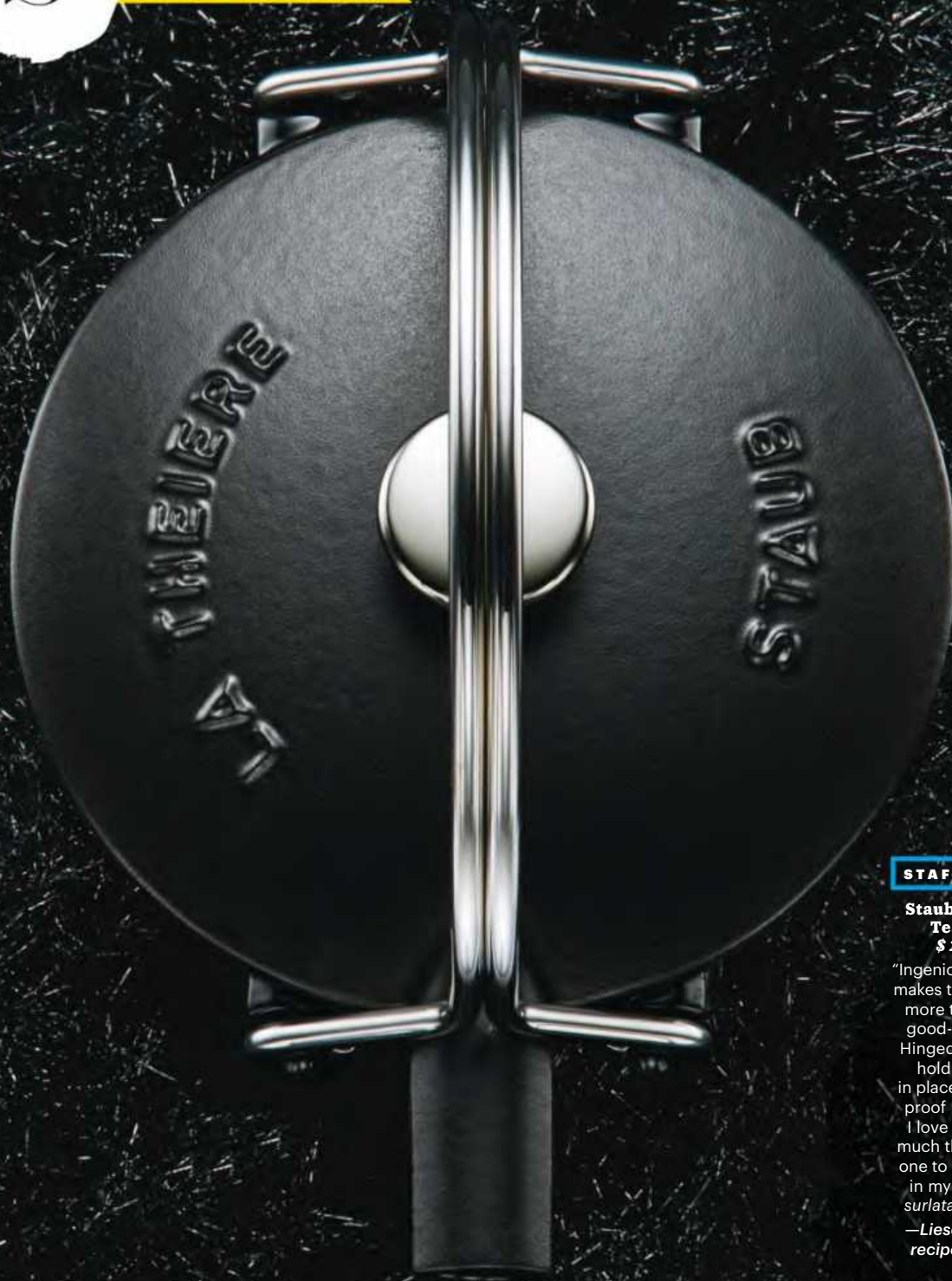


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BA GIFT GUIDE

5
of
8



STAFF FAVE

Staub Round Teapot **\$165**

"Ingenious design makes this teapot more than just good-looking. Hinged handles hold the lid in place for spill-proof pouring. I love mine so much that I gave one to everyone in my family."

surlatable.com
—Liesel Davis,
recipe editor

(More) Gifts That Won't Last



Boat Street Pickles

Chef Renee Erickson makes one tasty stocking stuffer: cute jars of offbeat pickles (think figs with rosemary). \$13; murrayscheese.com



Kanbara Tea

This earthy herbal tea, hand-harvested from a Japanese farm, will please the design geeks and the tea enthusiasts on your list. \$12; mjolk.ca

#freethefantasy

calvinkleinbeauty.com

dillard's

free the fantasy

euphoria

Calvin Klein



a fragrance for women



YOUR GIFT*

receive this gift, a \$66 value, of 0.33 fl oz euphoria eau de parfum pen spray, 0.33 fl oz endless euphoria eau de parfum pen spray, and 0.33 fl oz ETERNITY eau de parfum pen spray with a large spray purchase from the euphoria women Calvin Klein fragrance collection.

*limit one per customer, while supplies last. offer not valid on gift set purchases.

Calvin Klein



THE
NEW YORKER
Where things get interesting.



BA GIFT GUIDE

**Cast-Iron
Bottle Openers
\$35 each**

Let's put it this way:
You could have a
rager every night for
the next decade
and these bottle
openers wouldn't
break a sweat.
rejuvenation.com

**French Ceramic
Butter Keeper
\$35**

If you can't be in
Provence, at least
you can effortlessly
butter a baguette
like a Frenchman.
This dish uses
a 19th-century
French method for
keeping butter soft
and fresh without
refrigeration: Add
water to the base
and it maintains an
airtight seal.
sawyerceramics.com



**Zig-Zag Corkscrew
\$70**

Is this the corkscrew
for an after-work
Beaujolais? Maybe not.
But for the frequent
host, this dramatic
steel opener—made
using the original
1920s press—
brings something
special to the party.
bellocchio.com



PRO PICK

**Usagi Heavyweight
Cobbler Shaker
\$79**

"This is what I use
at home. It has a
wonderful heaviness—
it's impressive to
handle—and it fits
more ice than a
Boston shaker, making
cocktails colder more
quickly. So if I shake a
gimlet or a daiquiri, it
turns out a tad better."
cocktailkingdom.com

—Bobby Heugel,
bartender,
Anvil, Houston

*Gift it with
a six-pack
for bonus
points.
(Hopefully
they'll
share.)*

**Oven Mitten
\$17**

This half-length
mitt is less
cumbersome than
other pot holders.
And that rustic
linen fabric trumps
chile-patterned
gloves any day.
shop-foglinen.com

**Glass Manual
Citrus Juicer
\$11**

If it ain't broke....
amazon.com



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7
of
8

Hand-carved,
one-of-a-kind,
and maybe the
best way to
make everyday
meals
feel special.



STAFF FAVE

Herriott Grace Serving Spoons
\$240 each

"If a wooden spoon could be an investment piece, this would be it. It's gorgeously crafted and beautiful to look at. That it can dish out quinoa salads and rice pilafs is a nice bonus." shop.herriottgrace.com —Adam Rapoport, editor in chief



Enjoy



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BA GIFT GUIDE

8
8

*It's made from
fallen trees—
the housewares
equivalent
of foraging.*

STAFF FAVE

Peterman's Ambrosia Maple Spalted Bowl \$350

"A home cook can only be as ambitious as his or her largest serving dish, which is why you need a gigantic wooden bowl. It doesn't just allow you to make, say, salad for 20; it encourages you—in all its humble beauty and generosity of scale—to do it more often."

lostandfoundshop.com

—Amiel Stanek, assistant editor



Redecker Dustpan and Broom Set \$68

Not everyone wants cleaning supplies under the tree. But for those who live to tidy (or really need to take the hint), there's no cooler choice than this stainless-steel and beechwood set, made by a German family company that's been in the business for generations. joinernyc.com



STAFF FAVE

Azumaya Cheese Knife \$55

"Expertly balanced and constructed by Japanese artisans, this knife has a brass handle that will develop a unique patina with age, meaning the more cheese I eat, the better it looks. Win-win." mjolk.ca

—Alex Delany,
assistant production
manager

PRO PICK

Dualit Two-Slot Toaster \$260

"My wife and I received a Dualit toaster as a wedding present 21 years ago, and it's still turning out excellent toast today. It may be a big spend, but you can't beat the durability." surlatable.com

—Michael Cimarusti,
chef, Providence,
L.A.



*We're
not done yet!
For even more
gift ideas, visit
bonappetit.com/giftguide*



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on the inside*

Steep a cup of Yogi tea and you have something more than delicious. Every intriguing blend of herbs and botanicals is on a mission, supporting energy, stamina, clarity, immunity, tranquility, cleansing or unwinding. Every cup is a gift to mind, body and spirit.



*how good can
you feel?*



13

QUESTIONS
FORJane
Lynch

The coffee obsessive—and star of *Angel from Hell*—shares her surprising Christmas Eve ritual

THE VITALS

Age 55

Hometown
Dolton, ILCoffee method
of choice
ChemexStrangest thing
in her fridge
Fish oilBalances her
daily chocolate
with lots of
SaladsCareer kick
start
A Frosted Flakes
commercial

What's your morning routine? "I don't eat in the morning, even though I should. I made a cup of French roast at home this morning, then I picked up a Blue Bottle cold brew. I'll probably be starving in an hour."

You don't get jittery? "I do. But does it stop me? No. I have an addiction to coffee—to the drug in it, and to the taste. I won't waste an opportunity on sh*tty coffee, either. I will drive miles for a good cup."

Do you remember when you started taking coffee seriously? "When I got sober about 24 years ago, I was looking for something else that was legal. I became a Starbucks addict, a crazy coffee drinker."

What drew you to it? "The culture. It replaced the bar for me. It felt so healthy; instead of sitting in a dark bar all night and rolling out of there when the sun came up, I'd write in a journal. I'd read inspirational books. I hung out, you know?"

On your upcoming TV show, you play a guardian angel, which is a good excuse to talk about Christmas. What were the holidays like as a kid? "We always got McDonald's on Christmas Eve [laughs]. I remember sticking my face in the bag and smelling the french fries."

Why McDonald's? "We only had one McDonald's in town, and it was a big deal. It would take us 45 minutes to get there, so we didn't have it all the time. I loved it."

What's Christmas like now? "I know this is *Bon Appétit*, but my sister, who hosts, is not a cook. She gets everything premade from the grocery store, down to the mashed potatoes. So it's not about the food so much as us coming together. It's terrible that I have nothing good to say about Christmas food, but we do have our rituals. We'll skate at the ice rink at Grant Park [in Chicago]. Then we'll go to the Four Seasons for sipping chocolate—very rich and thick."

Are you really into chocolate? "I eat dark chocolate every day. I dip it into peanut butter and make my own little Reese's Peanut Butter Cups, only not as sugary. That's my favorite thing to do; I get the Trader Joe's dark chocolate 100-calorie bars, and I have one or two a day."

Dark chocolate—it's practically health food. "Yeah, if I had my way, I would have milk chocolate all day long. But I don't."

Milk chocolate is your weakness? "I go unconscious around it. Especially a yellow cake with chocolate frosting."

What about New Year's Eve? Is it important to you? "Not at all. But let me tell you about New Year's Day: It's my aunt's birthday. She was born January 1, 1929. We've had a party for her every year, catered by this place called Lee n' Eddies. It's the best fried chicken you've ever had, served in big foil tins over Sterno burners. I look forward to that every year."

Death-row meal? "A steak for two, and I'll eat the whole thing, thank you very much. It'd be from Lucques restaurant in L.A."

Finish this sentence: My relationship with food is... "An ever-evolving one that's becoming less and less complex and more and more enjoyable. How's that?"

Perfect. —INTERVIEW BY ANDREW PARKS

All Lynch wants for Christmas is...cake.



PHOTOGRAPH BY JUCO

Cheesecake IS ASKING FOR Cookies THIS YEAR

COOKIE BUTTER CHEESECAKE

Prep Time: 30 min. | Total Time: 6 hours 30 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 1 pkg. (7.7 oz.) European-style cookies for coffee (speculoos cookies), divided
- 4 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 3/4 cup granulated sugar
- 1/4 cup packed dark brown sugar
- 1 Tbsp. vanilla
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 4 eggs
- 1/4 cup European-style cookie butter (speculoos cookie butter)

MAKE IT

HEAT

oven to 325°F. Reserve 6 cookies. Finely crush remaining cookies; press into bottom of 9-inch spring form pan.

BEAT cream cheese, sugars, vanilla and spices in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

BAKE

1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

CRUSH remaining cookies coarsely; sprinkle over cheesecake just before serving.

MICROWAVE cookie butter in microwaveable bowl on HIGH 30 sec, or until heated through; stir. Drizzle over cheesecake.

THE HOLIDAYS ARE *Made* WITH





Cook Like a Pro

Try it with nearly any citrus—grapefruit works well.



THE PROS ▶ SEAN MULDOON AND JACK MCGARRY / The Dead Rabbit / NYC

The Bartender's Secret Syrup

The complex-tasting, easy-to-make elixir behind great high-end cocktails

by AMIEL STANEK

▶ **Oleo-saccharum.** To the uninitiated it sounds like an incantation shouted by some wand-wielding fantasy character. But to a new generation of cocktail-obsessed bartenders, it means something else: pure citrus. There's lots of flavor locked inside the citrus peel, depth you can't get from juice alone. Which is why the pros **marry the peels with sugar until the fragrant essential oils emerge in a syrupy puddle.** It's the key to the traditional punches served up at geeky cocktail spots like the Dead Rabbit in NYC. "The peel adds lively, zesty notes," says Jack McGarry, one of the bar's owners. Top off the cocktail base with juice, liquor, bitters, and ice, and you've got a drink that's worlds more interesting than your average bowl of booze. "Without the oleo-saccharum, the punch would be flat," McGarry insists. "It's vital."

How to Make It

Oleo-Saccharum

Remove the zest from **4 lemons** and **8 clementines** or **4 oranges** in wide strips with a vegetable peeler, leaving white pith behind. Toss with **½ cup sugar** in a medium bowl,

cover, and let sit at least 3 hours and up to 1 day (flavor will intensify with time).

Strain into an airtight container, pressing on solids to extract as much oil as possible; discard zest. Cover oil and chill.

DO AHEAD: Oil can be made 1 week ahead. Keep chilled. Makes about ½ cup

How to Use It

Citrus-Irish Whiskey Punch

Combine **1½ cups Irish whiskey**, **1½ cups strong black tea**, **½ cup fresh clementine or orange juice**, **½ cup fresh lemon juice**, **½ cup Oleo-Saccharum** (see recipe), **1½ tsp. freshly grated nutmeg**, and **7 dashes Angostura bitters** in a large bowl or pitcher; cover and chill 3–8 hours. Strain into a punch bowl and add **several lemon and orange wheels** and 4 cups ice. Serve punch in cups over ice garnished with **freshly grated nutmeg**. 8 servings

What's with the name? It's Latin for **oil sugar**. For more cocktail secrets, pick up *The Dead Rabbit Drinks Manual*.

Be careful to avoid the pith when zesting or your punch could turn bitter.



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The BA Wine Guide

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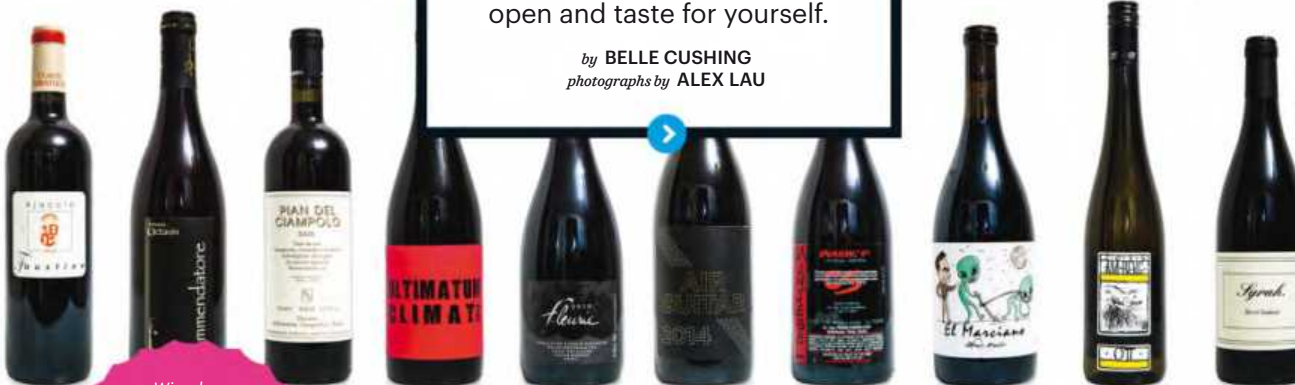


The New Rules of Wine

The first rule? There are no rules. No vintage charts, no snooty swirling, no pretense.

Thanks to a new wave of offbeat, downright chuggable bottles from upstart winemakers and importers, there's never been a better time for the average food lover to buy, drink, and even collect wine—no occasion needed. Pop one open and taste for yourself.

by BELLE CUSHING
photographs by ALEX LAU



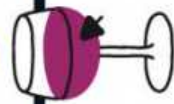
Wine has changed and so have the labels. Adios boring, hello fun! Go to bonappetit.com/wine for some of our new favorite bottles.





CHOOSE YOUR WINE STORE WISELY

If you remember only one thing from this story, make it this: **Find a good wine store.** We're talking about a small, focused shop with a staff who has probably tasted most of what they're selling and who genuinely want you to find something great—in your budget. Head to a spot like **Maine & Loire** in Portland, ME, or **Bay Grape** in Oakland, CA, and make the salesperson your new best friend.



Or Buy Wine from Your Bed

VIA YOUR IN-BOX
E-mail subscriptions like **Pour This** (pour-this.com), curated by sommelier Ashley Ragovin, bring hard-to-find bottles to your door.

VIA YOUR PHONE

No killer shop in your town? There's an app for that: **Banquet by Delectable**, out soon, lets you buy directly from boutique shops.

3

WHY NATURAL WINE IS IMPORTANT

"Alice Waters made us think about how our food is grown—the same should be true of wine. Just as with my fish or my tomatoes, I want to know where my wine comes from."

—PASCALINE LEPELTIER, WINE DIRECTOR, ROUGE TOMATE CHELSEA, NYC



LISTEN TO YOUR BOTTLE

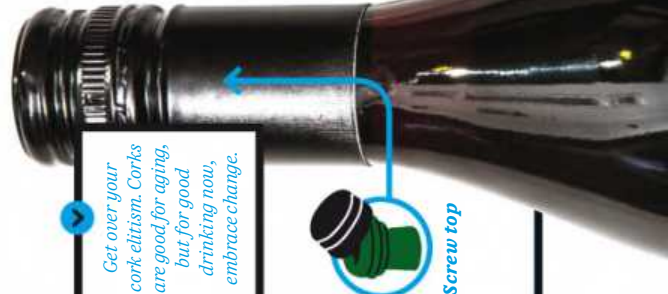
From (screw) top to bottom—and the back label, too—what your wine is telling you.



4

ASK FOR THE LOIRE VALLEY

Sure, you love (and can pronounce!) Sancerre. But the Loire region is also **one-stop shopping** for other wines: from briny Muscadets to rich reds from Chinon, as well as fruity Gamay roses and approachable sparkling crémants. And they're usually affordable, too. It's been an overlooked region for years in the States. Not anymore. (Oh, and it's pronounced Lwar).



Get over your cork elitism. Corks are good for aging, but for good drinking now, embrace change.

Cork

Crown cap

Screw top

9

DON'T FEAR THE RIESLING

Let's just get this out of the way: **Not all Rieslings are sweet.** But if you want to avoid the guessing game/ German lesson altogether, go Austrian. These Rieslings are food-friendly and 99.9% are very dry.



The BA Wine Guide

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11

Know Your New-Wave Wines

So you can understand the sommelier when she starts spouting off about her cherished fringe bottles.

Orange Wine

White wine made with the skins left on, resulting in an orange-hued wine that's nutty and tannic.

Biodynamic

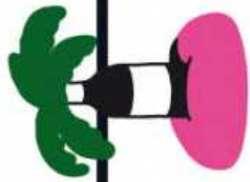
A method of growing grapes pesticide-free that syncs harvest to the lunar calendar. It's weird, but some growers swear by it.

Natural

A catchall for "low-intervention" wine, which may be made with native yeasts and little to no sulfur.

Pétillant Naturel

The wine style of the moment, this low-alcohol, funky sparkler is often called pét-nat by the kids.



2

Drop These Names

Want to get a sommelier excited? Skip the vertical tasting of Opus One and name-check one of these unusual categories of wine.

Island Wine

It's a thing: Think whites and reds from Corsica, Sardinia, Santorini, the Canaries, or Sicily (specifically from around Mount Etna). These wines are bright and high-acid — taste the sea breeze.

Jura Reds

Burgundy's quirky sister, France's Jura is known for its oxidative whites (almost like Sherry), but it also has racy reds with a little funk. Expect lesser-known grapes such as Trousseau.

Alto Piemonte

This Italian Alps region grows the same grape, Nebbiolo, that put Barolo on the map. Its other wines have finer tannins, higher acid, and affordable prices.

5

TAKE A TRIP TO GEORGIA

Georgia (the country) has the oldest winemaking tradition in the world. Discover its nutty, citrusy wines that are fermented underground in clay pots called *qvevri*. Try Pheasant's Tears "Tavkveri" rose.



6

FIND THE FINGER LAKES KING

Housed in a warehouse on Cayuga Lake in upstate New York, tiny **Bellwether Wine Cellars** is bottling the best German-style Riesling outside of Germany (plus tasty cider, too). It's quickly becoming a cult wine, so if you find it, stock up.

7

Head of the Glass

Before you raise the glass of the moment, take a minute to see how we got here.



9000 B.C.
Ceramic mug



700 B.C.
Leather wineskin



1250
Spanish porron



1995
Balloon glass



2000
Stemless glass



2008
Mason jar



2010
ISO wine-tasting glasses



NOW
Zalto Universal (a.k.a. the only glass you'll ever need)

10

MEMORIZE THE NEW IMPORTERS

Importers are to wine as Anna Wintour is to next season's styles: They find the gems. We've always relied on the big shots (Kermit Lynch, Neal Rosenthal, Terry Theise), but now a new class of upstarts has got us clamoring after their hand-selected wines. So **look to the back label**. Even if you're not sure what's inside, if you see one of these names, you'll be drinking well very soon.



NATURAL

Louis/Dressner
Selection Massale
Jenny & François
Zev Rovine

SPANISH

José Pastor

GERMAN

vom Baden

AUSTRALIAN

Vine Street Imports

12

PRODUCER TRUMPS VINTAGE

Don't get hung up on vintage. A great producer makes good wine in any year, so spend your time finding the winemakers you love. Take it from the pros: "**I strictly buy producers, I don't just buy vintages**," says Helen Johannesen from L.A.'s Jon & Vinny's. "A producer's skill is in how she handles all of the hardships and nuances in any year."

13

LESS IS MORE

Alcohol levels are falling, from that 16% Red Zin of the '90s to a refreshing Pinot Noir now clocking in at 11% or under. Why? Many reasons, including an interest in wine from cooler climates and a backlash against adding sugar to up the booze. The takeaway? You can drink more.

Style
(see #11)

You can learn a lot from the front label. But you can learn way more by reading the back.



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The BA Wine Guide

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14

Learn the New Wine Lexicon

Still using words like mouthfeel? Stop. Throw around this vocab instead.

Glouglou

[glu-glu] n.
wine so delicious you can drink it by the bottleful

▶ "Is it Friday yet? Some glouglou would really hit the spot. It's my new beer."

Juice

[jus] n.
slang for wine (if you like vinyl and surfing)
▶ "Have you tried Michael Cruse's wines? That dude makes some sick juice."

Minerality

[mi-nə-rəl-i-tē] n.
a buzzword that typically connotes high acid and zinginess
▶ "This Muscadet is brimming with minerality—like licking a rock, in a good way."

Crush

[krəʃ] v.
A stage of winemaking but also a method of easy-drinking
▶ "I'm gonna crush this liter of pét-nat in no time."

16

MEET THE NEW DOM

Grower Champagne, the farmer's sparkler for the artisanal set, is the new status symbol among those who drink for a living. Unlike most Champagnes, which essentially contract out for fruit, **grower bubbly is made by the people who farmed the grapes**. It carries the same cachet as the big houses, without the second mortgage. The ballerness comes from scarcity, not price. Seek out wineries like Bérèche, Agrapart, or Chartogne-Taillet, and start celebrating.



17

Read All About It

Forget ratings and boring tasting notes and dive into these (fun) wine writers instead:

The encyclopedia
Jancis Robinson's *Oxford Companion to Wine*

The book
Jon Bonné's *The New California Wine*

The blog
Marissa A. Ross's *Wine All the Time*

18

GO LONG ON BEAUJOLAIS

This old-school French wine is here for you no matter what. Skip the "Nouveau" and **stay stocked in classy, easy-drinking Cru Beaujolais** all year round. Remember: Beaujolais is the region, Gamay is the grape, and while all wines from here are low-alcohol and high-acid, different crus (or vineyards) range in body and flavor.



A Beaujolais Cheat Sheet



From light and fruity to bolder and more tannic.



CHIROUBLES
BROUILLY
RÉGNIE
FLEURIE
MORGON
MOULIN-À-VENT

19

STATUS WORTH SEEKING

"The most sought-after bottles aren't all about price anymore. You have \$30 wines that are extremely hard to find."

—ALDO SOHM, CO-OWNER, ALDO SOHM WINE BAR, NYC

15

Collect Wine Like You Mean It

And you don't even need an inheritance to do so. Matthew Kaner of L.A.'s Augustine bar explains.

1
WHAT

There are three components essential to aging: acid, tannin, residual sweetness. Any wine with two of these can age.

2
WHERE

Keep it cold (45 degrees is ideal) and on its side. The German car of cellars is the EuroCave. An old fridge gets the job done too.

3
HOW

Nerds will rotate aging bottles a quarter-turn every week—we're not kidding. For everyone else, just remember not to drink it.

4
WHEN

If you want to age a wine, buy three bottles: one for now, one for five years, and one to open in ten years. Watch it change.

*445 horsepower based on the 750i xDrive Sedan.
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SOMETHING
Sweet ^{To} delight



SOMETHING
SPICY ^{TO} **EXCITE**



Something
BOLD ^{TO} **SATISFY**



BA

Kitchen

> RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS

▶ As if we'd forget the cocoa-and-marzipan tree knots.

Yes, these mushrooms are safe to eat. (They're meringue.)

THE PROJECT **bûche de Noël**

▶ Of all the quirky, inexplicable, reindeer-embellished holiday traditions out there, making your own Yule log might take the cake. Why would anyone in their right mind create a dessert that is supposed to look like something cut from the forest? Because it will be exponentially more impressive—and downright delicious—than any cake, pie, or sugar cookie on the table. Besides, we're not encouraging you to make just any old *bûche de Noël*: Our updated, streamlined version resembles a slender birch branch, adorned with funghi-inspired meringues. So who knows? This might just become your new weird Christmas tradition.



Make this in one (long) afternoon or divide the process over a couple of days.
2 days ahead
[Make meringue mushrooms.](#)

Store airtight at room temperature. [Make buttercream.](#) Cover and chill. Before using, bring to room temperature, then beat with

an electric mixer until smooth.
1 day ahead
[Complete log,](#) leaving off mushrooms. Wrap in plastic and chill.

► Bûche de Noël

12 SERVINGS

STEP 1

MAKE MERINGUE MUSHROOMS AND BUTTERCREAM

- 6 large egg whites
- 1¼ cups sugar
- ¼ tsp. cream of tartar
- ¼ tsp. kosher salt
- Unsweetened cocoa powder (for dusting)
- 1 cup (2 sticks) unsalted butter, cut into 1" pieces, room temperature
- 1 tsp. vanilla extract
- 1 vanilla bean, split lengthwise

MAKE MERINGUE

Preheat oven to 225°. Whisk **egg whites**, **sugar**, **cream of tartar**, and **salt** in a large heatproof bowl set over a medium saucepan of simmering water (bowl should not touch water) until egg whites are very liquid (mixture will be warm to the touch) and sugar is dissolved (rub between your fingers to check), about 5 minutes. Remove bowl from heat and beat with an electric mixer until stiff, glossy peaks form (bowl will feel cool), about 5 minutes.

CREATE MUSHROOMS

Line a rimmed baking sheet with parchment paper and dust very lightly with **cocoa powder**. Scoop out 1 cup meringue. Dollop heaping teaspoonfuls of meringue onto prepared baking sheet, spacing at least 1½" apart (**a**).

Lightly dust meringue with more cocoa powder and place a sheet of parchment over top. Use an offset spatula or your hands to flatten meringue into irregularly shaped disks about ½" thick (**b**). Bake until lightly browned and parchment peels away easily (**c**), 75–90 minutes (meringue will be soft when it first comes out of the oven but will dry and crisp as it cools).

MIX BUTTERCREAM

Meanwhile, with mixer on medium speed, beat **butter** into remaining meringue, adding a piece at a time and waiting until incorporated before adding more. Beat until mixture is very smooth. (If it looks very loose or curdled, just keep beating; buttercream will come back together.) Add **vanilla extract** and scrape in **vanilla seeds**; beat to combine.

STEP 2

MAKE FILLINGS

1 COCOA SYRUP

- ¼ cup sugar
- 2 Tbsp. unsweetened cocoa powder
- 1 tsp. almond extract

Cook **sugar** and ¼ cup water in a small saucepan over low heat, stirring until sugar is dissolved. Remove from heat; add **cocoa powder** and **almond extract** and whisk until smooth.

2 BITTERSWEET GANACHE

- 2 oz. bittersweet chocolate, chopped
- 3 Tbsp. unsweetened cocoa powder
- 2 tsp. instant espresso powder (optional)
- 1 tsp. vanilla extract
- ½ tsp. kosher salt
- ¾ cup heavy cream

Combine **chocolate**, **cocoa powder**, **espresso powder** (if using), **vanilla**, and **salt** in a medium heatproof bowl. Bring **cream** to a simmer in a small saucepan over low heat; pour over chocolate mixture. Let sit until chocolate is melted, about 5 minutes. Whisk until smooth; let cool.

Using an electric mixer, beat ganache until light and fluffy (it should be the consistency of whipped cream).

3 MASCARPONE FILLING

- 1 cup mascarpone, room temperature
- Pinch of kosher salt
- ½ cup heavy cream
- ½ cup powdered sugar

Using an electric mixer on low speed, beat **mascarpone** and **salt** in a large bowl. With motor running, gradually pour in **cream**. Increase speed to medium and beat in **powdered sugar**. Continue beating until mixture forms medium peaks.

We're going to go out on a limb (sorry, couldn't help it) and say that these meringue mushrooms are truly magical. More magical still is how easy they are to make.



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Heart This
Holiday
Season!*



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STEP 3
BAKE
SPONGE CAKE

- Nonstick vegetable oil spray
- ¼ cup all-purpose flour
- 3 Tbsp. cornstarch
- ¼ cup unsweetened cocoa powder, plus more for dusting
- ¼ cup whole milk
- 3 Tbsp. unsalted butter, cut into pieces
- 1 Tbsp. vegetable oil
- 1 tsp. vanilla extract
- ½ tsp. kosher salt
- 3 large eggs, room temperature
- 3 large egg yolks, room temperature
- ¾ cup sugar

Increase oven to 400°. Coat a 26x18" rimmed baking sheet with **nonstick spray** and line with parchment paper, leaving overhang on long sides. Spray parchment. Whisk **flour**, **cornstarch**, and ¼ cup **cocoa powder** in a small bowl.

Bring **milk**, **butter**, **oil**, **vanilla**, and **salt** to a simmer in a small saucepan over medium-low heat. Keep warm over low heat.

Meanwhile, beat **eggs** and **egg yolks** with an electric mixer on medium speed until smooth. Increase speed to high; beat until doubled in volume. With motor running, gradually add **sugar**; beat until very light and fluffy and mixture falls back on itself in a slowly dissolving ribbon (it should be at least quadrupled in volume), about 5 minutes.

Reduce speed to medium and gradually stream in milk mixture. Sift one-third of dry ingredients over top; gently fold in until only a few streaks remain. Working in 2 additions, repeat with remaining dry ingredients, scraping bottom of bowl and using as few strokes as possible to keep eggs from deflating (a few streaks are fine). Scrape batter into prepared baking sheet and gently spread to edges of pan. Tap sheet lightly on counter to pop any large air bubbles.

Bake cake until surface is puffed and springy to the touch, 10–12 minutes.



Muscle memory applies to cake, too. Rolling up the sponge while it's warm teaches it to easily curl up—without cracking—even when cooled.

STEP 4
ROLL UP
AND COOL
SPONGE
CAKE

Let cake cool in pan 2 minutes, then run a knife along short edges to loosen. Invert onto a wire rack **(a)** and carefully peel away parchment. Using a fine-mesh sieve, dust cake with cocoa powder. Cover with a large kitchen towel **(b)**. Place another wire rack on top **(c)** and flip cake over so towel side is underneath **(d)**. Remove top rack; dust exposed side with cocoa powder. Starting at one of the long sides, gently roll up warm cake inside towel **(e)**. Let cake cool, seam side down, 30–35 minutes **(f)**.



STEP 5
FILL AND REROLL
SPONGE CAKE

Carefully unroll towel and cake on a flat surface (cake will curl at the ends and may have a few small cracks but should stay in 1 piece). Position

cake so the end that was in innermost part of spiral is closest to you; brush off any excess cocoa.

Using a pastry brush, gently dab cocoa syrup over entire surface of cake **(a)**; you may not use it all. Dollop bittersweet ganache over top and smooth with an offset spatula to create an even layer.

Dollop mascarpone filling over ganache **(b)**; carefully spread over surface, trying not to blend with ganache and avoiding last inch of cake along long side farthest from you.

Using towel to lift edge nearest you, reroll cake, keeping towel on exterior **(c)**. Chill, seam side down, until filling is set, about 30 minutes.

A close-up photograph of a Starbucks Holiday Spice Flat White being poured into a red cup. A thick stream of white milk is being poured from a metal pitcher into the cup, creating a small white vortex in the center of the brown coffee. The background is a dark, textured blue.

THE NEW HOLIDAY SPICE FLAT WHITE

Two bold ristretto shots of Christmas Blend Espresso Roast
joined by sweet, velvety steamed whole milk
and a perfect medley of holiday spices.

Only at Starbucks for the holidays.



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*You'll have
plenty of
buttercream.
Be generous!*

*Choose your platter wisely:
Once the branches are placed, you
won't be moving the cake.*

STEP 6
**CREATE AND
DECORATE LOG**

- 1 oz. marzipan
(about 2 Tbsp.)
- 2 Tbsp. dark unsweetened
cocoa powder,
preferably Dutch-
process
- 1 oz. bittersweet
chocolate, melted

Transfer filled cake to a baking sheet. Set aside $\frac{1}{2}$ cup buttercream for attaching branches. Evenly spread remaining buttercream over cake with an offset spatula (**a**).

Using a long serrated knife, trim $\frac{1}{2}$ " of cake from each end to create clean edges; discard (or eat!). Slice off a 4" piece of cake (**b**). Starting 1" from end, divide 4" piece in half, cutting at a 45° angle, leaving 1" at opposite end. Transfer log to a platter.

Place angled side of each small piece of cake against roll (**c**) to create branches, positioning one on top and the other on the side using a large dab of buttercream to secure. Cover any exposed cake on sides with more buttercream but leave cut ends exposed. Use spatula to create textured lines in buttercream to look like birch bark (**d**).

Knead together **marzipan** and **cocoa powder** on a surface until smooth. Roll out on a sheet of parchment paper to less than $\frac{1}{8}$ " thick, then cut out wavy strips to look like tree knots (**e**); drape over buttercream and press gently to adhere.

Using either a pastry bag fitted with a very small round tip or a disposable plastic bag with one corner snipped off, drizzle **melted chocolate** over log to mimic birch bark striations (**f**). Chill Bûche de Noël, uncovered, until ready to serve.

Just before serving, press mushrooms perpendicularly into log in groups of 2 or 3.





What's Cooking **TODAY?**

This is TODAY FOOD, a community centered on the everyday table, featuring inspiring recipes, tips and resources from your favorite chefs and TODAY hosts that will help you plan for any occasion.



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let there be latkes

Celebrate the most delicious of **Hanukkah** miracles—crispy potato pancakes, obviously—with a spirited cocktail party

by Alison Roman

► **You don't have to be Jewish to love** a holiday that lets you feast on perfectly wispy, golden potato pancakes. With our handheld Silver Dollar Latkes, there's always an excuse to eat one more. These were made to be mixed and matched with a smorgasbord of bright, unexpected accompaniments, from horseradish labneh to soft-cooked eggs to a crunchy apple salad—all of which are delicious on their own too. Just add some yutz-proof Manischewitz cocktails (believe it), the best smoked fish you can find, and a few dreidels (why not?), and you have all the cause you need for celebration.

▲
*Don't knock Manischewitz till you've tried it in this drink. Find out how to use up the rest of the bottle in **Prep School**, page 125.*



Great taste is in our nature.





THE
PARTY
> latkes

HOW TO...MAKE LATKES IN ADVANCE

After latkes have been fried, let cool completely, group in stacks of 6, wrap in plastic wrap and then in foil, and freeze for up to 3 days. To reheat, place frozen latkes on a wire rack set inside a rimmed baking sheet and cook in a 425° oven until hot and crisped, 10–12 minutes.

THE MENU

- ☐ SILVER DOLLAR LATKES
- ☐ FRESH DILL CUCUMBERS
- ☐ EGGS WITH PICKLED SHALLOT
- ☐ APPLE SALAD WITH HERBS
- ☐ HORSERADISH LABNEH
- ☐ MANISCHEWITZ SPRITZ



Cool
cucumbers
love hot
latkes.

Silver Dollar Latkes

MAKES ABOUT 24 *Sure, this recipe can make standard-size latkes, but the minis are just right for noshing while chatting.*

- $\frac{1}{4}$ cup fine plain dried breadcrumbs
- 1 Tbsp. kosher salt
- 2 tsp. baking powder
- $\frac{1}{8}$ tsp. finely ground black pepper
- 3 lb. russet potatoes (3 or 4), peeled
- 1 lb. onions (about 3 medium)
- 1 large egg
- 2 Tbsp. (or more) schmaltz (chicken fat), duck fat, or vegetable oil
- 2 Tbsp. (or more) vegetable oil

Place a wire rack in a rimmed baking sheet; line with 2 layers of paper towels. Combine breadcrumbs, salt, baking powder, and pepper in a small bowl.

Using the large holes of a box grater or a food processor, grate potatoes and onions. Transfer to a large kitchen towel. Gather ends of towel in each hand and twist over sink, wringing out as much liquid as possible. Open towel; toss mixture to loosen. Wring out again (excess moisture will lead to soggy latkes).

Transfer potato mixture to a large bowl; add breadcrumb mixture and egg. Toss with your hands to thoroughly combine.

Preheat oven to 425°. Heat 2 Tbsp. schmaltz and 2 Tbsp. oil in a large skillet over medium-high. Drop a small amount of latke mixture into skillet. If the fat sizzles around the edges, it's ready (do not let it smoke). Working in 5 batches and adding more schmaltz and oil to skillet as needed to maintain about $\frac{1}{8}$ " fat, drop small spoonfuls of mixture into pan, pressing gently with the back of the spoon or a spatula to flatten slightly. Cook latkes, occasionally rotating pan, until golden brown and cooked through, about 2 minutes per side. (You may occasionally need to pick out stray potato bits from oil if they start to burn.)

Transfer latkes to prepared rack and let drain. Remove paper towels and bake latkes in oven until all are warmed through and recrisped, about 5 minutes.

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taste good, feel good



THE
PARTY
> latkes

THE DRINK:
MANISCHEWITZ
SPRITZ

> Combine **1 oz. Manischewitz wine** and **4 dashes Peychaud's bitters** in a coupe glass. Top with **4 oz. chilled Prosecco or other sparkling white wine** and garnish with a **thin lime wheel**. *Makes 1*

✦
**PULL OUT
ALL THE
TOPPINGS**

- ☐ The classic applesauce and sour cream
- ☐ Fig or quince jam
- ☐ Trout, salmon, and/or wasabi roe
- ☐ Sriracha
- ☐ Herb and garlic Boursin

THE ACCOMPANIMENTS

Fresh Dill Cucumbers with Lemon

Combine **1 lb. Persian or kirby cucumbers**, thinly sliced lengthwise into ribbons on a mandoline, **¼ cup chopped fresh dill**, and **1 tsp. kosher salt** in a medium bowl. Season with **pepper** and toss to combine. Cover and chill 30 minutes.

Drain cucumbers and place in a clean bowl. Toss with **1 Tbsp. finely grated lemon zest** and **1 Tbsp. fresh lemon juice**.

DO AHEAD:

Cucumbers can be salted 4 hours ahead. Keep chilled. *8 servings*

Eggs with Pickled Shallot and Parsley

Gently lower **8 large eggs** into a medium pot of boiling water and cook 8 minutes. Drain; transfer eggs to a bowl of ice water and let cool.

Meanwhile, combine **1 finely chopped small shallot** and **2 Tbsp. fresh lemon juice** in a small bowl and let sit 10 minutes.

Drain shallot and toss in a small bowl with **1 cup finely chopped fresh parsley**; season with **flaky sea salt**.

Carefully peel eggs and slice crosswise ½" thick. Arrange on a platter and top with shallot mixture. *8 servings*

Apple Salad with Toasted Mustard Seeds and Herbs

Toast **½ cup mustard seeds** in a small saucepan over medium heat, shaking pan, until they begin to pop, about 2 minutes. Add **¼ cup apple cider vinegar**, **2 Tbsp. honey**, and **1 Tbsp. kosher salt** and bring to a simmer, swirling occasionally. Cook until pan is almost dry, about 5 minutes. Let cool.

Toss **2 large Pink Lady or Gala apples**, cored, very thinly sliced, in a small bowl with **¼ cup parsley leaves**, **2 Tbsp. chopped fresh chives**, **2 Tbsp. apple cider vinegar**, **2 Tbsp. olive oil**, and **2 Tbsp. toasted mustard seeds**; season with salt and pepper. Serve with remaining mustard seeds alongside. *8 servings*

Horseradish Labneh

Mix **2 cups labneh** (Lebanese strained yogurt) or plain Greek yogurt, **½ cup freshly grated horseradish** or **¼ cup drained prepared horseradish**, and **1 Tbsp. fresh lemon juice** in a medium bowl to combine; season with **salt**, plenty of **pepper**, and more lemon juice, if desired.

DO AHEAD:

Horseradish labneh can be made 4 days ahead. Cover and chill. *Makes about 2 cups*



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k

fast, easy, fresh

You're going to work up an appetite decorating all those cookies. That's where these **low-stress recipes** come in

by Chris Morocco

△
SLOW-
ROASTED
CHAR WITH
FENNEL
SALAD

► Slow-roasting fish is to cooking seafood what bumper lanes are to bowling: the definition of foolproof—and still pretty fun. Start by getting a crunchy pickled salad going just before you cook the fish. Simmer **½ cup unseasoned rice vinegar, 1 Tbsp. sugar, 2 tsp. kosher salt, 1 tsp. caraway seeds,** and **¾ cup water** in a small saucepan over medium heat, stirring to dissolve sugar. Remove from heat, add **6 thinly sliced garlic cloves,** and let sit until garlic is slightly softened, 10–15 minutes. Thinly slice **1 small fennel bulb** lengthwise on a mandoline; add half to brine and give it a good toss. Let sit until fennel softens slightly and tastes pickled, 8–10 minutes. Meanwhile, place **1½ lb. arctic char or salmon fillet** in a 2–3-qt. baking dish. Coat with **1 Tbsp. olive oil;** season with salt and pepper. Roast in a 300° oven until flesh easily flakes apart, 15–18 minutes. Drain fennel mixture and toss in a small bowl with **3 Tbsp. olive oil, 1 Tbsp. fresh lemon juice, 1 Tbsp. chopped preserved lemon peel** (if you don't have it, just use 1 tsp. chopped regular lemon peel), and remaining sliced fennel; season with salt and pepper. Mix in **½ cup dill fronds.** Serve char topped with fennel salad. *4 servings*



FAST, EASY,
FRESH



WHY WE...
LOVE WALNUTS
(ESPECIALLY
IN PESTO)

> Sure, you can
blitz pine nuts into
pesto oblivion,
just like you could

use vintage Scotch
in a whiskey sour.
For the other 99
percent, there are
walnuts, which add
substance and (the
good kind of) bitter
notes to pesto—

and can be added
by the handful,
not spoonful. Best
of all, their
creaminess helps
coat every strand
of the bucatini, no
butter necessary.

Herbal Remedy

That parsley in your fridge is lonely!
Let it hang with chiles and walnuts
for your next weeknight pasta

Bucatini with Walnut-Parsley Pesto

ACTIVE 30 MIN - TOTAL 30 MIN

4 SERVINGS

- 1 cup walnuts
- 6 pickled Calabrian chiles or 1 Fresno chile with seeds
- 1 small garlic clove, finely grated
- 1½ oz. Parmesan, finely grated (about 1½ cups)
- ½ cup olive oil
- 1 cup chopped fresh parsley, plus more
- Kosher salt, freshly ground pepper
- ¾ lb. bucatini or spaghetti

Preheat oven to 350°. Toast walnuts on a rimmed baking sheet, tossing occasionally, until fragrant and slightly darkened, 8–10 minutes. Let cool.

Pulse ¾ cup walnuts in a food processor or blender until very finely chopped (but not pasty). Reserve remaining walnuts for serving. Remove stems from chiles; add to food processor. Pulse until finely chopped. Transfer walnut mixture to a medium bowl and stir in garlic, Parmesan, oil, and 1 cup parsley. Season pesto with salt and pepper.

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 1 cup pasta cooking liquid. Return pasta to pot and add pesto along with ½ cup pasta cooking liquid. Toss, adding splashes of cooking liquid as needed, until pesto coats pasta and sauce is glossy.

Crush reserved walnuts with the flat side of a knife. Divide pasta among bowls and top with walnuts and more parsley.

DO AHEAD: Pesto can be made 2 days ahead. Cover and chill.

Calabrian chiles—so hot right now. Find out why in Prep School, page 125.





Pairing Tip: Surprise the palate with sweet notes of spruce tip honey.



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Pairing Tip: Cranberry jam and orange peels add a festive touch to the holidays.



LIFE WELL PAIRED



FAST, EASY,
FRESH



HOW TO...THINLY SLICE CAULIFLOWER

> More surface area means more contact with the baking sheet means more crispy edges. **1** Trim the stalk end so that the cauliflower can stand upright on a cutting board. **2** Slice parallel with the stalk into 1/2"-wide planks. Arrange them in a single layer on a rimmed baking sheet.



The Perks of Being a Cauliflower

When the veg is deeply roasted and drizzled with butter, there are many

Cauliflower with Pumpkin Seeds, Brown Butter, and Lime

ACTIVE 40 MIN - TOTAL 1 HR

4 SERVINGS

- 2 Tbsp. olive oil, divided
- 1 large head of cauliflower
- Kosher salt, freshly ground pepper
- 2 Tbsp. unsalted butter
- 1/4 cup raw shelled pumpkin seeds
- 1/2 tsp. crushed red pepper flakes
- 1/4 cup chopped fresh cilantro, plus leaves with tender stems for serving
- 1 Tbsp. fresh lime juice

Preheat oven to 450°. Coat a large rimmed baking sheet with 1 Tbsp. oil. Trim cauliflower stalk and place head stalk side down on a cutting board. Slice cauliflower lengthwise into 1/2" slices.

Arrange cauliflower slices and any stray pieces in a single layer on prepared baking sheet. Drizzle with 1 Tbsp. oil and season with salt and pepper. Roast until underside is deeply browned, 20–25 minutes. Turn cauliflower over, season with salt and pepper, and continue to roast until other side is dark brown and crisp, 15–20 minutes longer.

Meanwhile, melt butter in a small skillet over medium. Add pumpkin seeds, bring to a simmer, and cook, swirling pan occasionally, until pumpkin seeds are toasted and butter is browned and smells nutty, 6–8 minutes. Remove from heat and add red pepper flakes; let cool 10 minutes. Add chopped cilantro and lime juice; season with salt and pepper.

Arrange cauliflower on a serving platter and drizzle with dressing. Serve topped with cilantro leaves.

BUTTER, BUT BETTER

Browning butter and toasting pumpkin seeds simultaneously in one pan is a fist pump-worthy time-saver. Unlike olive oil, which can lose some of its aroma during the cooking process, butter improves (up to a point), taking on the flavor of any aromatic seeds or spices cooking in it. Drizzle the results onto other veg (like roasted squash) or seared fish.



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**PIZZA
DOUGH
PRO
MOVES**

1 **Lightly oil dough before stretching** to prevent sticking. Oiling the baking sheet will result in deeper color and a crisper crust.

2 **Gently stretch the dough by hand** instead of squishing it with a rolling pin to help preserve those bubbly air pockets.

3 **Place the oven rack up top** so the crust can brown—no need to flip on the broiler and risk scorching the pie.



◀
For the most
flavor, use
Fontina with
a natural
(not red-
wax) rind.

Think out of the Box

Upgrade store-bought dough with spicy sausage, torn hardy greens, and dollops of ricotta. Presto: “homemade” pizza night

Hot Sausage and Crispy Chard Pizza

ACTIVE 30 MIN - TOTAL 1 HR

4 SERVINGS

- 3** Tbsp. olive oil, divided
- $\frac{3}{4}$** lb. hot Italian sausage, casings removed
- 1** bunch Swiss chard, ribs and stems sliced into 1" pieces, leaves torn
- Kosher salt, freshly ground pepper
- 1** lb. prepared pizza dough, room temperature
- $\frac{1}{2}$** cup finely grated Parmesan
- 1** Tbsp. rosemary leaves
- 1** cup grated Fontina cheese
- 1** cup ricotta

Place a rack in upper third of oven and preheat to 450°. Heat 2 Tbsp. oil in a large skillet over medium-high. Add sausage and break into small pieces with a wooden spoon. Let cook, undisturbed, until bottom sides are browned, about 4 minutes. Add chard stems; cook, tossing occasionally, until crisp-tender, about 2 minutes. Transfer sausage and chard stems to a medium bowl with a slotted spoon.

Let skillet and drippings cool until just warm, then add chard leaves, turning to coat. Season with salt and pepper; transfer to bowl with sausage mixture.

Coat dough with remaining 1 Tbsp. oil and stretch into an 18x12" oval on a large rimmed baking sheet; season with salt and pepper. Top with half of Parmesan and rosemary, followed by sausage mixture, Fontina, ricotta, then remaining Parmesan and rosemary.

Bake pizza, rotating sheet halfway through, until crust is golden brown and crisp, 18–22 minutes. Let cool 5 minutes.



Real-Life Chefs Rely on Goya's Outstanding Quality

Quick and Tasty Turkey Chili

Serves 4 | Prep time: 10 min. | Total time: 30 min.

INGREDIENTS

2 tbsp. GOYA® Extra Virgin Olive Oil

1 green bell pepper, chopped
(about one cup)

1 small onion, finely chopped
(about one cup)

2 tbsp. GOYA® Minced Garlic or
6 cloves garlic, finely chopped

1 lb. ground turkey

1½ tsp. ground cumin

GOYA® Adobo All-Purpose
Seasoning with Pepper, to taste

2 cans (15.5 oz. each) GOYA® Low
Sodium Red Kidney Beans, drained

2 cans (8 oz. each)
GOYA® Tomato Sauce

1 chipotle pepper, finely
chopped, from 1 can
(7 oz.) GOYA® Chipotle
Peppers in Adobo Sauce

¼ cup shredded
Monterey Jack cheese

1 avocado, chopped

Coarsely chopped
fresh cilantro

DIRECTIONS

1. Heat oil in medium pot over medium heat. Stir in green bell pepper, onion and garlic; cook until tender, 5-7 minutes. Add turkey, cumin and Adobo. Cook, breaking up turkey with spoon, until browned, about 5 minutes.
2. Stir in beans, tomato sauce, 1 cup water and chipotle pepper; bring liquid to boil. Reduce heat. Simmer until chili thickens and flavors come together, about 10 minutes. Season with Adobo.
3. Divide chili among serving bowls. Top with cheese, avocado and cilantro.



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*As defined by the USDA, when Mother Nature permits

*If it's **GOYA** ...it has to be good!!*

navigator



FOR THE ADDRESSES OF THE SPOTS IN THIS STORY, SEE **SOURCEBOOK** ON PAGE 132.



▲ Clockwise from top left: Share-friendly galmaegisal (pork skirt steak) at Mapo Jeong Daepo restaurant; Catherine Chung and Matthew Chung of The Beastro; bustling Gwangjang Market; the graphic scene at The Booth.



seoul of the city

Ashlea Halpern spent two weeks eating her way through this fast and furious—and food-obsessed—city of 10 million to discover *bulgogi* cheesesteak, owl cafés, and other trendy (and traditional) surprises



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Clockwise from left:
Korean tacos with pork BBQ at Doramu; sweet-and-sour chicken at Hansik Olbaan; the buffet at Hansik Olbaan; nightlife in Hongdae.



EATING ITAEWON

This once-seedy neighborhood—long popular with American expats—is now a funky food destination.

VATOS URBAN TACOS

The trio behind this kitschy Mexican haunt is credited with kick-starting the Itaewon revival. Find out why with kimchi-carnitas fries, short rib tacos, and makgeolitas (makgeolli + margarita).

LINUS' BAMA STYLE BARBECUE

Boy from Birmingham, AL, brings real-deal Southern barbecue (juicy pulled pork, mounds of brisket, slider buns for D.I.Y. assembly) to smoked meat-loving Seoul.

RYE POST

Two words: *bulgogi* cheesesteak. Better than the Philly original? We think so.

MAGPIE BREWING CO.

Chatty bartenders pull crowd-pleasing beers like The Ghost, a tart and salty sour ale.

SOUTHSIDE PARLOR

Serious cocktails meet Tex-Mex at this mellow cantina. The smoked queso and chicken tacos are essential.

CASABLANCA SANDWICHERIE

Spicy lamb and potato fritter Dagwood!

THE BOOTH

Graffiti walls, craft beer, and stellar pizza. Popular with the kids.

VOLSTEAD

More cocktails and more deliciously good tacos. Yep, Mexican food is having a moment in Seoul.



NOT LOST IN TRANSLATION

To tell your beef from your pork, download the free Waygo character-reading app before eating out; it works for Korean, Chinese, and Japanese—and without Wi-Fi. waygoapp.com

The Hot List

From radical barbecue to a buffet that'll make you retract every mean thing you've ever said about buffets, these restaurants are a must.

DORAMU

At this new-wave Korean barbecue, you want the pork neck—snipped up tableside, grilled to a dream-inducing state, and dipped in pink Himalayan salt to finish. You also need the marinated pork, which is folded in sheets of seaweed with spicy herring roe *ssamjang*.

THE BEASTRO

Despite its location in hip Hongdae, a neighborhood crawling with university students, this three-story eatery feels all grown up. The kitchen focuses on new American standards like fried chicken and biscuits with hot honey and *bagna cauda*, but it isn't afraid to get wild (see the pork fat-roasted chicken gizzard sandwich with kale slaw).

HANSIK OLBAAN

Forget everything you know about buffets; this isn't that kind of place. Even Koreans, who are notoriously skeptical about paying for food they

can make at home, are flocking to this smorgasbord for its seasonal ingredients, regional specialties, and sheer plenitude. If you're short on time, there's no better overview of Korean cuisine than this.

OKITCHEN 3

Yonaguni Susumu is a Japanese chef who trained in French restaurants in England and New York and now cranks out smart-casual Italian. (Got all that?) His kitchen is run by students from his cooking school, and dishes have a savvy local influence (e.g., linguine with grilled mackerel and perilla-leaf pesto).

SANCHEZ MAKGEOLLI

Want a wild night out? Grab a corner table in this dimly lit basement spot decorated with glowing Santa ornaments; drink pine-nut *makgeolli* (think Korean sake) late into the night. Soak it up with potato pancakes with fried eggs and cheese dust.

THIS FLIGHT

THIS FLIGHT

OR THIS ONE

EVEN THIS FLIGHT

THIS FLIGHT

OR THIS ONE

OR THIS ONE

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STAY HERE

The Gangnam district is where the Seoul glitterati go to play. But staying there doesn't have to cost a fortune. Stylish rooms at the new Boree Hotel start at \$99.

Fast Food Nation

Nobody burns through food fads like trendy Seoulites. Here, an abridged list of recent absurd-but-weirdly-tempting dining gimmicks:

1 / WHIPPED CREAM AND BEER

We're not kidding. Some bars even add ice cream, sprinkles, and chocolate shavings.

2 / ANIMAL CAFÉS

Yes, there are places where drinking coffee with live cats, owls, and sheep is a thing. (At that last one, Thanks Nature Cafe, the joe ain't half bad.)

3 / KOREANIZED "PIZZA"

Squid, Camembert, corn, egg tarts—no combo is too bonkers for the oddball pies at Mr. Pizza and other copycat spots.

4 / HONEYCOMB ICE CREAM

Soft-serve vanilla with a nugget of chewy honeycomb on top. Wildly popular until it was discovered that some chains were selling fake combs.

Clockwise from right: All smiles at Sobok for brown rice ice cream; fruit-flavored soju; churros and nail art at Churro 101; whipped cream and beer—yes, it's a thing.

5 / CHURROS

When Instagram revealed its Food Capitals list earlier this year, it turned out more #churros hashtags were in Seoul than Valencia, Spain. Get 'em hot at Churro 101 (#crunchy).

6 / HONEY BUTTER CHIPS

These impossible-to-find honey-flavored buttery potato chips led to a nationwide craze. Artificial scarcity or greatest snack ever invented?

7 / FRUIT-FLAVORED SOJU

Grapefruit, blueberry, and pomegranate styles are sweet and mild but still do the job in a soju bomb.

8 / BROWN RICE ICE CREAM

For a sweet finish to any meal, nothing beats the soft-serve at Sobok: a swirl of brown rice ice cream topped with dried persimmon, grain syrup, pumpkin, and chrysanthemum.



At the height of their K-Pop celebrity endorsement, a bag of Haitai's honey butter chips was selling on eBay for more than \$50.



BODY & SEOUL

Three edible ways to atone for all the fried chicken, churros, and soju.



TEAHOUSE

At Cha Masineun Teul, a traditional teahouse, menu descriptions tout healing properties.



TTUKSEOM

This neighborhood is home to Seoul Forest (think mini Central Park) and Sobang Life, a minimalist spot with a restorative meatless menu.



TEMPLE CUISINE

At Balwoo Gonggyang, Buddhist nuns serve a parade of vegetarian small plates like bean "bulgogi."

BEYOND BULGOGI

The five time-honored foods every first-time visitor should seek out (and the best spots for digging into them).



1

GALMAEGISAL

Pork sizzled over charcoal with a ring of egg around it. The resulting "omelet" is the star. Eat at: Mapo Jeong Daepo



2

BINDATTEOK

At food markets, you'll find ladies frying up mung bean pancakes as thick as books. Eat at: Gwangjang Market



3

GALBIJJIM

Beef short ribs braised into fiery, garlicky submission. Goes well with saucer-size pork pancakes. Eat at: Dongin-dong



4

NAENGYEON

Buckwheat noodles jumbled in a bowl of chilled beef broth with brisket, hard-boiled egg, and radish. Eat at: Eulji Myun Oak



5

YUKHOE

Beef tartare seasoned with sesame oil, soy sauce, and sugar and served with raw egg and pear for dipping. Eat at: Jamaejib



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NAUGHTY
OR *Nice?*



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*Ottolenghi's
idea of a
festive yuletide
dish—via Italy
and Jerusalem*



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herbs and
pomegranates
aplenty in
Ottolenghi's latest
book, *NOPI: The
Cookbook*.

greeting the season

For Israeli-born Yotam Ottolenghi, Christmas in London definitely took some getting used to. Two decades later he's come to love the bustle and fuss (and endless meals)

HOLA, DELICIOUS!



Skip the complicated garnishes and delicate purees, there are easier ways to give your meal a fresh and delicious boost. By adding Avocados From Mexico, you can easily bring *mucha* flavor to soups, salads, sandwiches and any other meals that you can whip up. And because they are in season all year, you can enjoy a little something *especial* every single meal.

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ALWAYS FRESH

I get rather confused in the weeks leading up to Christmas. Having grown up in Israel, I must confess that up until my mid-20s, I didn't even know when, exactly, this holiday took place—let alone understand any of the associated culinary traditions. All I knew was a generic image of a big brown turkey served at a large family gathering that I'd seen on TV.

I have now lived for almost as many years in a country where Christmas is the definition of a grand family holiday as I did in a country where nobody has a clue. Secretly, I'm beginning to enjoy it. After all, what's not to like about a bunch of people who love (or can't stand) each other getting together around a big table and consuming massive quantities of reassuringly predictable food? It's basically just Passover all over again.

The Ottolenghi test kitchen in London will see its fourth Christmas this year. And, like a stereotypical four-year-old, we're still delighted by the magic of the season. To one side of the test kitchen we have the bakery, turning out mince pies, gingerbread pigs, shortbread, and pecan snowballs; crafting my favorite white chocolate clusters; and mulling syrup.

To the other side we have the Web store, in its busiest few weeks of the year, madly packing Christmas baskets. The music over on the Web side is ever so

slightly louder, the mood less relaxed as the countdown crescendos. The release once it's all done and dusted is as intense as that of the cork flying out of the very chilled bottle of Prosecco that will be opened as soon as logistically possible.

And for the test kitchen team up in the arch between the bakery and the Web store? Myself and my smaller group of elves? Well, oddly, we're straddling two seasons. Sure, there's an inordinate amount of panettone and nougat to test and compare, but, as the snow begins to fall according to the real calendar, we're already thinking about lamb and watercress, asparagus risotto, and other spring stars about to appear on the horizon.

Still, when we finally go off on our well-deserved holiday breaks, we'll be reliving the delicious wintry creations conceived in the twilight of summer: quince poached in spiced syrup, boozy trifles, and this issue's bejeweled holiday rice.

The rice is a real embodiment of my own journey. Inspired by my Italian Nona's simple pine-nut rice, served at Passover to accompany a roast, I've enhanced it with a few of my signature Middle Eastern favorites—feta, pomegranates, walnuts, mint—and I serve it to a slightly bemused crowd around my very unorthodox Christmas table. Unusual, perhaps, but isn't this how delicious new traditions get started? ■



Baked Minty Rice with Feta and Pomegranate Relish

6 SERVINGS *If you've given up on stovetop rice methods, you'll love this hands-off oven technique.*

POMEGRANATE RELISH

- ½ cup walnuts
- ¾ cup pomegranate seeds (from about ½ large pomegranate)
- ¾ cup Castelvetrano olives, pitted, coarsely chopped
- ½ cup olive oil
- ¼ cup coarsely chopped fresh mint
- ¼ cup coarsely chopped fresh parsley
- 1 Tbsp. pomegranate molasses
- 1 garlic clove, crushed
- Kosher salt, freshly ground pepper

RICE AND ASSEMBLY

- 2 cups basmati rice
- 4 Tbsp. unsalted butter, cut into pieces
- ¾ tsp. kosher salt
- 10 mint sprigs
- 8 oz. feta, sliced ¼" thick

INGREDIENT INFO: Pomegranate molasses can be found at Middle Eastern markets, some supermarkets, and online.

POMEGRANATE RELISH Place a rack in upper third of oven; preheat to 350°. Toast walnuts on a rimmed baking sheet, tossing once, until golden brown, 5–8 minutes. Let cool, then coarsely chop. Increase oven temperature to 450°.

Toss walnuts, pomegranate seeds, olives, oil, mint, parsley, pomegranate molasses, and garlic in a medium bowl to combine. Season with salt and pepper.

RICE AND ASSEMBLY Combine rice, butter, and salt in a 13x9" baking dish, then pour in a scant 3½ cups water; top with mint sprigs. Cover tightly with foil and bake until rice is tender and water is absorbed, 30–35 minutes. Remove from oven; pluck out mint. Fluff rice with a fork.

Heat broiler. Arrange feta over rice. Broil until rice around edges of pan is browned and crisp and feta is starting to brown, 8–10 minutes. Spoon pomegranate relish over.

Ottolenghi's 2015 Pantry

It's not all sumac and za'atar in the Ottolenghi test kitchen. Here are some of the other ingredients I've fallen in love with during the past 12 months. Can't wait to see what the new year brings.



MIRIN

Look for a bottle of this sweet rice wine—delicious in Asian slaws and stir-fries—that has been made with only rice, water, and *koji*.



GOCHUJANG

The powerful sweet-savory flavor of this addictive Korean chili-soybean paste is great for marinating meat, fish, or vegetables.



DRIED SHRIMP

I used these in a lot of Asian recipes to lend an intense and distinct bottom note to dishes. Just don't be put off by the smell as they cook!



TAMARIND BLOCK

The complexity it brings—sharp, acidic, fruity, and soothing—made me excited to use it in soups, marinades, and dressings.

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recipes by **ALISON ROMAN** and **CLAIRE SAFFITZ**
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OMBRÉ
RAINBOW
COOKIES
P. 87

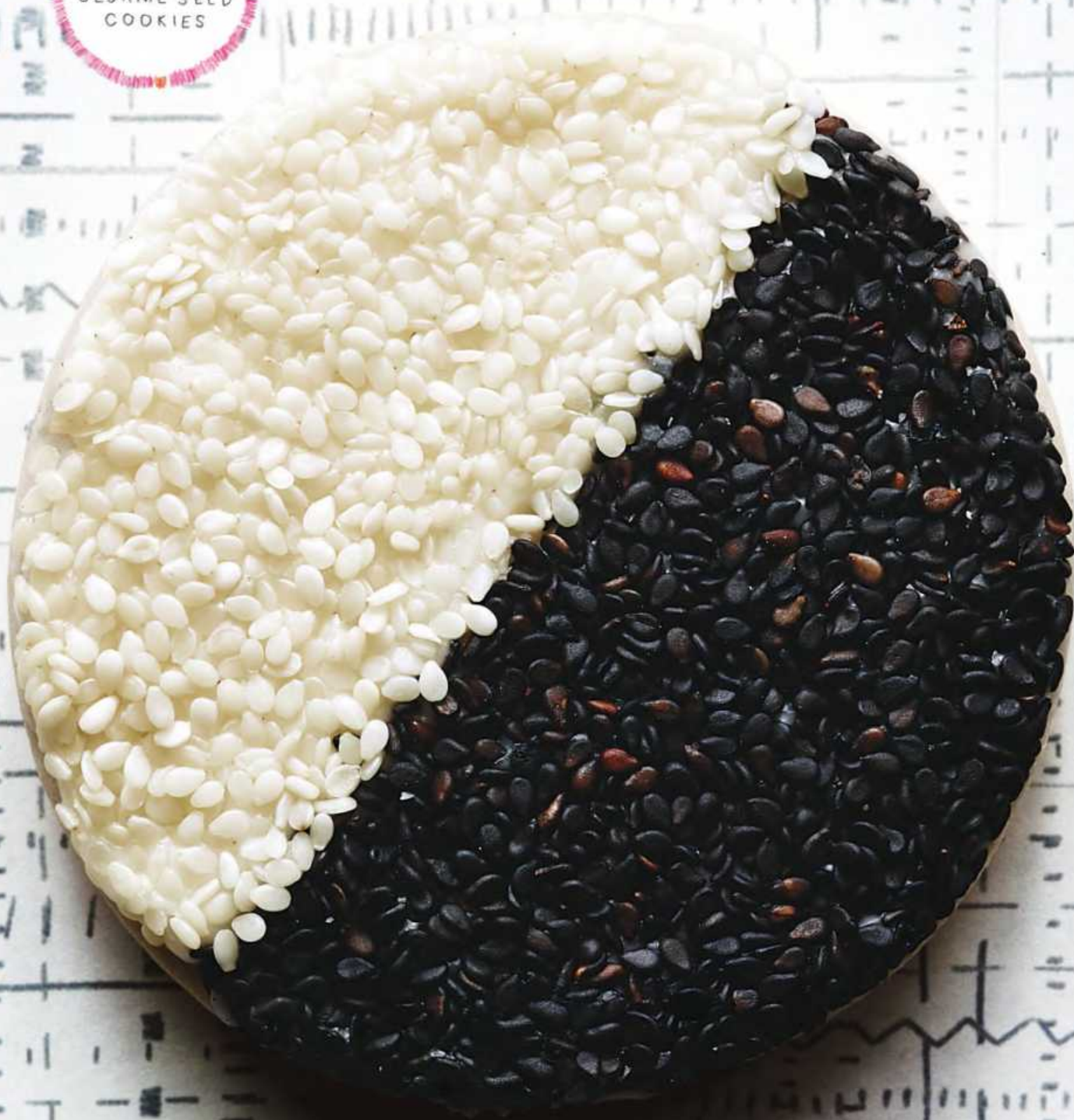




DANISH
SALTED-
BUTTER
COOKIES

P. 88

BLACK
AND WHITE
SESAME SEED
COOKIES



COOKIE CURIOUS?
TURN TO PREP SCHOOL,
PAGE 128, FOR DECORATING
TIPS, EQUIPMENT ADVICE,
AND OTHER COOKIE-
RELATED HAND-HOLDING.



BLACK AND WHITE SESAME SEED COOKIES

MAKES ABOUT 24 *To learn how to ice and decorate these cookies with laser precision, turn to Prep School, page 128.*

COOKIES

- $\frac{3}{4}$ tsp. baking powder
- $\frac{3}{4}$ tsp. kosher salt
- 3 cups cake flour, plus more
- 1 $\frac{1}{4}$ cups (2 $\frac{1}{2}$ sticks) chilled unsalted butter, cut into pieces
- 1 cup granulated sugar
- 1 large egg
- 1 large egg yolk

FROSTING AND ASSEMBLY

- $\frac{1}{2}$ cup black sesame seeds
- $\frac{1}{4}$ tsp. vegetable oil
- $\frac{1}{2}$ cup white sesame seeds
- 4 cups powdered sugar
- 1 tsp. fresh lemon juice
- Pinch of kosher salt

SPECIAL EQUIPMENT: A 3"-diameter cookie cutter

COOKIES Whisk baking powder, salt, and 3 cups cake flour in a small bowl to combine. Using an electric mixer on high speed, beat butter and sugar in a medium bowl until well combined (butter does not need to be fluffy), about 3 minutes. Add egg and egg yolk and beat just to combine. Reduce speed to low and gradually mix in dry ingredients. Divide dough in half and form into $\frac{3}{4}$ "-thick disks. Wrap in plastic and chill until firm, about 2 hours.

Place racks in upper and lower thirds of oven and preheat to 325°. Let 1 disk of dough sit at room temperature until slightly softened, about 5 minutes.

Roll out dough on a lightly floured sheet of parchment paper, shifting often on sheet and dusting with more flour as needed to keep from sticking, until about $\frac{1}{4}$ " thick. Punch out rounds with cookie cutter and transfer to parchment-lined baking sheets, spacing 1 $\frac{1}{2}$ " apart. Pat scraps into a $\frac{3}{4}$ "-thick disk. Chill 15 minutes.

Bake cookies, rotating baking sheets halfway through, until edges are golden brown, 12–15 minutes. Transfer cookies to wire racks and let cool. Cut out and bake scraps, then repeat process with remaining disk of dough.

DO AHEAD: Dough can be made 1 month ahead; freeze. Cookies can be baked 2 weeks ahead; wrap tightly and freeze. Thaw before decorating.

FROSTING AND ASSEMBLY Toss black sesame seeds and oil in a medium shallow bowl to coat seeds (this will keep them jet-black and shiny). Place white sesame seeds in another medium shallow bowl.

Whisk powdered sugar, lemon juice, salt, and $\frac{1}{2}$ cup water in a large bowl until smooth. Place half of the icing in a pastry bag fitted with a $\frac{1}{8}$ " tip. (Or use a large resealable plastic bag and cut a small opening in 1 corner.)

Working with 1 cookie at a time, pipe down center and then around the edge of half of the cookie to create a semicircle. Pipe icing inside border to fill, then use a small offset spatula to evenly spread over half of the cookie. Working quickly so icing is still wet, dip frosted part of cookie into white sesame seeds, patting gently to adhere, then letting excess fall back into bowl. Let sit 15 minutes for icing to set.

Repeat process on the other half of the cookie, dipping into black sesame seeds, and let sit at least 20 minutes before serving.

DO AHEAD: Cookies can be frosted and decorated 1 day ahead. Store airtight at room temperature.

BAKE THE COVER

OMBRE RAINBOW COOKIES

MAKES ABOUT 96 *The batter is divided into thirds and tinted with increased amounts of coloring to get the ombre effect. To make both red and green cookies, you'll need to double this recipe.*

Nonstick vegetable oil spray

- 1 $\frac{1}{2}$ cups (3 sticks) unsalted butter, room temperature
- 1 $\frac{1}{2}$ cups sugar
- 10 oz. almond paste (about 1 cup), crumbled
- 2 Tbsp. vegetable oil
- $\frac{3}{4}$ tsp. kosher salt
- 6 large eggs, room temperature
- 3 cups all-purpose flour
- 5 $\frac{1}{2}$ tsp. plus 4 drops green or red food coloring, divided
- 5 tsp. matcha (green tea powder) or 1 oz. (about 1 cup) freeze-dried raspberries, divided
- $\frac{3}{4}$ cup apricot jam, divided

Place racks in upper and lower thirds of oven and preheat to 350°. Lightly coat three 13x9" baking dishes with nonstick spray and line with parchment paper, leaving overhang on both long sides.

Using an electric mixer on high speed, beat butter, sugar, almond paste, oil, and salt in a large bowl until mixture is well combined and fluffy, 5–8 minutes.

Add eggs, one at a time, beating after each addition to incorporate before adding the next. Continue to beat mixture until pale and fluffy, about 5 minutes. Reduce speed to low and, with motor running, gradually add flour. Continue mixing just until combined. Divide batter evenly among 3 bowls. (Scoop out about 2 $\frac{1}{4}$ cups per bowl, or weigh out 500 g/1 lb. 2 oz. batter for each.)

If making matcha cookies, mix 4 drops green food coloring and $\frac{1}{2}$ tsp. matcha into batter in first bowl. Mix $\frac{3}{4}$ tsp. green food coloring and 1 $\frac{1}{2}$ tsp. matcha to batter in second bowl. Mix 5 tsp. green food coloring and 3 tsp. matcha into batter in last bowl. (This will create three shades of green batter.)

If making raspberry cookies, pulse raspberries in a food processor to create a fine powder. Mix 4 drops red food coloring and 1 $\frac{1}{2}$ tsp. raspberry powder to batter in first bowl. Mix $\frac{3}{4}$ tsp. red food coloring and 1 Tbsp. plus 1 $\frac{1}{2}$ tsp. raspberry powder into batter in second bowl. Mix 5 tsp. red food coloring and 2 Tbsp. raspberry powder into last bowl of batter. (This will create three shades of red/pink batter.)

Scrape a bowl of batter into each prepared pan and smooth tops. Bake cakes, rotating pans halfway through, until center springs back when gently pressed, 12–15 minutes. Let cakes cool completely in pans.

Remove lightest-colored cake from pan, turning out onto a surface, and carefully peel away parchment paper. Spread half of jam evenly over top. Remove medium-colored cake from pan, peel away parchment paper, and place on top of light cake. Spread evenly with remaining jam. Remove darkest-colored cake from its pan, peel away parchment paper, and place on top. Press down gently to adhere layers and wrap tightly in plastic; chill at least 1 hour.

To make cookies, trim edges to square off; about $\frac{1}{2}$ " on each side should do it. Then, using a serrated knife, cut cake crosswise into 1 $\frac{1}{2}$ "-wide strips (you should have 8 total). Cut strips crosswise into $\frac{3}{4}$ "-thick pieces.

DO AHEAD: Cakes can be assembled 5 days ahead; wrap tightly and keep chilled. Cut into pieces just before serving.





CHOCOLATE-NUT RUGELACH

MAKES ABOUT 24 *Our slice-and-bake technique is easier to manage than shaping a crescent version—a touch of sanity during holiday baking madness.*

- ½ cup unsweetened cocoa powder
- ¼ cup (packed) light brown sugar
- ½ tsp. kosher salt
- ¼ tsp. baking powder
- 2½ cups all-purpose flour, plus more
- ¾ cup (1½ sticks) chilled unsalted butter, cut into pieces
- 2 large egg yolks
- ⅓ cup sour cream
- 1 tsp. vanilla extract
- 1 13-oz. jar Nutella, divided
- 1½ cups finely chopped pistachios, pecans, and/or walnuts, divided
- 2 Tbsp. demerara sugar, divided
- 1 tsp. flaky sea salt, divided, plus more
- 1 large egg, beaten to blend

Pulse cocoa, brown sugar, kosher salt, baking powder, and 2½ cups flour in a food processor to combine. Add butter and pulse until largest pieces are pea-size.

Beat egg yolks, sour cream, and vanilla extract in a small bowl until smooth. With the motor running, stream sour cream mixture into food processor and process until dough forms a ball around the blade. Turn out dough onto a surface and knead several times until it is smooth and homogenous. Divide in half and form into ¾"-thick disks. Wrap in plastic and chill until firm, about 2 hours.



Place racks in upper and lower thirds of oven and preheat to 350°. Let 1 disk of dough sit at room temperature until slightly softened, about 5 minutes.

Roll out dough on a lightly floured sheet of parchment paper, shifting often on sheet and dusting with more flour as needed to keep from sticking, to a 12" square. Using a small offset spatula, spread half of Nutella over dough in a thin layer. Sprinkle half of nuts, 1 Tbsp. demerara sugar, and ½ tsp. sea salt over Nutella. Roll up dough to make a log, using parchment paper to help. Repeat with remaining dough, Nutella, nuts, 1 Tbsp. demerara sugar, and ½ tsp. sea salt.

Slice logs 1" thick and transfer to parchment-lined baking sheets, spacing 1½" apart. Brush tops with egg and sprinkle lightly with more sea salt. Bake rugelach until centers are set and tops are firm to the touch, 25–30 minutes; let cool.

DO AHEAD: Dough can be made 1 month ahead. Freeze.

SPICED BROWN BUTTER LINZER COOKIES

MAKES ABOUT 24 *Make any kind of shape you'd like. The cookies can be rounds instead of rectangles, and you can use any smaller cutter for the cutouts.*

- 1½ cups (3 sticks) unsalted butter
- ¾ tsp. kosher salt
- ½ tsp. baking powder
- ½ tsp. ground cardamom
- ¼ tsp. ground cloves
- ¼ tsp. finely ground black pepper
- 3¾ cups all-purpose flour, plus more
- 1½ cups granulated sugar
- 2 tsp. finely grated lemon zest
- 1 vanilla bean, split lengthwise
- 1 large egg, room temperature
- 2 large egg yolks, room temperature
- Powdered sugar (for dusting)
- ½ cup red currant jelly

SPECIAL EQUIPMENT: A 3x1½" cookie cutter or other similarly sized shape and 1" and 1½" cookie cutters

Cook butter in a large saucepan over medium heat, stirring often, until butter foams, then browns, 5–8 minutes. Scrape into a large bowl; let cool.

Whisk salt, baking powder, cardamom, cloves, pepper, and ¾ cups flour in a medium bowl to combine.

Add granulated sugar and lemon zest to butter; scrape in vanilla seeds and discard pod. Using an electric mixer on medium-high speed, beat until very light and fluffy, about 5 minutes. Beat in egg, then yolks. Reduce speed to low and add dry ingredients in 3 batches, incorporating after each addition.

Turn out dough onto a surface and knead until no dry spots remain. Divide in half and form into ¾"-thick disks. Wrap in plastic and chill until firm, about 2 hours.

Place racks in upper and lower thirds of oven and preheat to 350°. Let 1 disk of dough sit at room temperature until slightly softened, about 5 minutes. Roll out on a lightly floured sheet of parchment paper, shifting often on sheet and dusting with more flour as needed to keep from sticking, until about ⅝" thick. Cut into desired shapes with cutters; transfer to parchment-lined baking sheets, spacing ½" apart. Gather scraps, reroll, and cut out more shapes. Repeat with remaining disk of dough. (Make sure to cut out an even number.)

Using smaller cutter, punch out cutouts in half of the cookies as desired. Chill 15 minutes, then bake, rotating

sheets halfway through, until golden brown around edges, 10–12 minutes. Let cookies cool on baking sheets.

Dust cutout cookies with powdered sugar. Stir jelly to smooth, turn remaining cookies over, and spread each with ¼ tsp. jelly. Top with powdered cookies. Let sit until jam is set, 15–20 minutes.

DO AHEAD: Dough can be made 1 month ahead; freeze. Cookies can be made 1 day ahead; cover and chill.

DANISH SALTED-BUTTER COOKIES

MAKES ABOUT 24 *Using chilled butter and freezing the cookies before baking encourages clean, tidy edges.*

- 1 cup (2 sticks) chilled salted butter, cut into pieces
- ¾ cup granulated sugar
- 1 vanilla bean, split lengthwise
- 2 large eggs
- 2 cups all-purpose flour, plus more
- 1 cup white sanding sugar

SPECIAL EQUIPMENT: A 3"-diameter and a 1½"-diameter fluted cookie cutter

Combine butter and granulated sugar in a large bowl; scrape in vanilla seeds and discard pod. Using an electric mixer on high speed, beat until very light and fluffy, about 5 minutes. Beat in 1 egg. Reduce speed to low; gradually mix in 2 cups flour. Form dough into a ¾"-thick disk. Wrap in plastic and chill until firm, about 2 hours.


Place racks in upper and lower thirds of oven and preheat to 350°. Let disk of dough sit at room temperature until slightly softened, about 5 minutes. Roll out on a lightly floured sheet of parchment paper, shifting often on sheet and dusting with more flour as needed to keep from sticking, until about ⅝" thick.

Punch out rounds with large cutter; punch out centers with smaller cutter. Transfer to parchment-lined baking sheets, spacing 1½" apart. Pat scraps into a ¾"-thick disk. Chill 15 minutes.

Beat remaining egg in a small bowl with 1 tsp. water; brush cookies with egg wash; sprinkle with sanding sugar. Freeze 10 minutes. Bake, rotating baking sheets halfway through, until edges are golden brown, 10–15 minutes. Transfer to wire racks; let cool. Repeat with scraps and remaining egg wash and sanding sugar.

DO AHEAD: Dough can be made 1 month ahead; freeze. Cookies can be baked 2 days ahead; store airtight at room temperature.





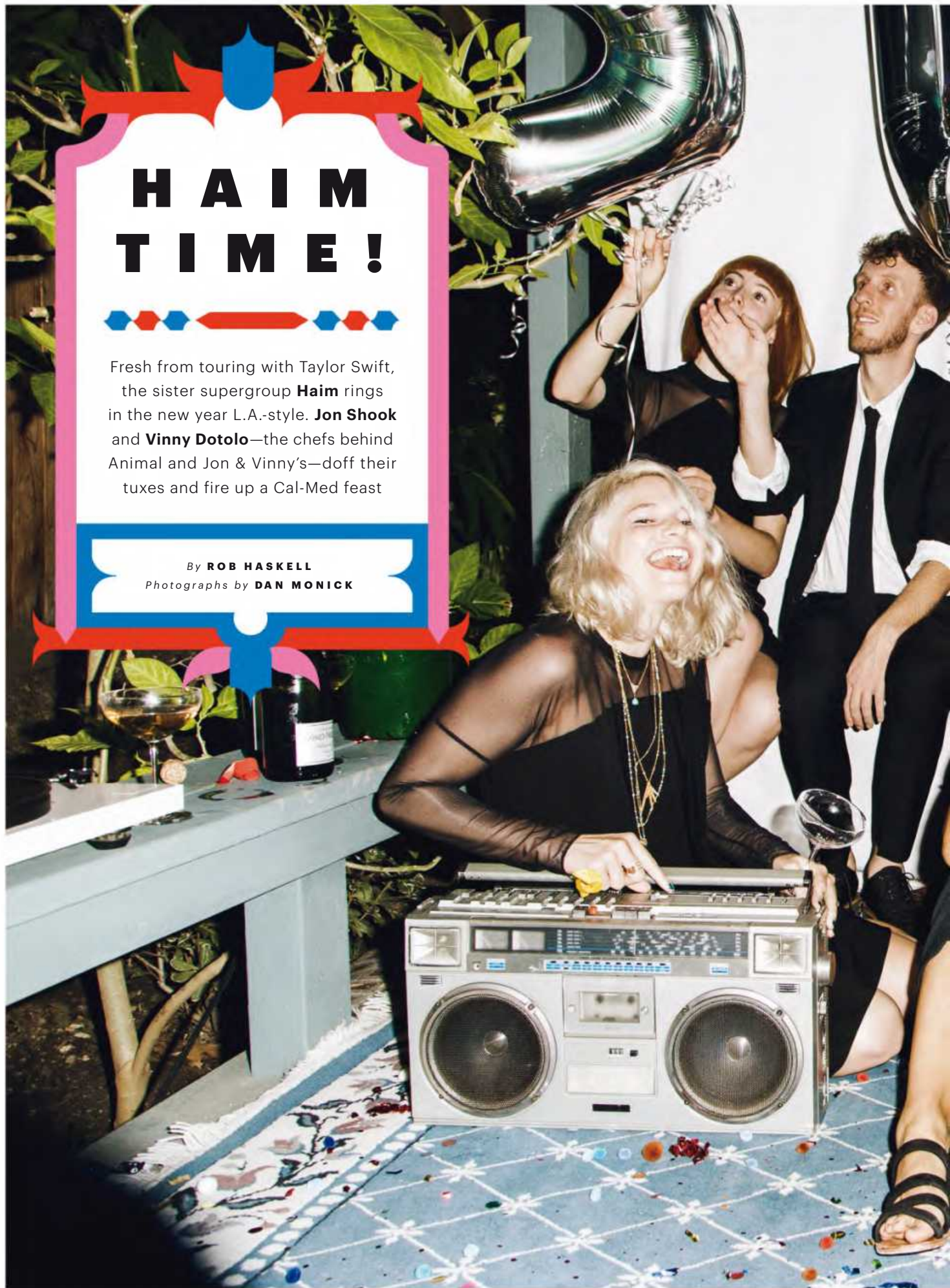
SPICED
BROWN
BUTTER
LINZER
COOKIES

H A I M T I M E !

Fresh from touring with Taylor Swift, the sister supergroup **Haim** rings in the new year L.A.-style. **Jon Shook** and **Vinny Dotolo**—the chefs behind Animal and Jon & Vinny's—doff their tuxes and fire up a Cal-Med feast

By **ROB HASKELL**

Photographs by **DAN MONICK**





**TOP ROW,
FROM LEFT:**

Performance artist
Hayden Dunham,
Haim producer Ariel
Rechtshaid, Danielle
Haim, Savannah
Ioakimedes, digital
marketing strategist
Rick Sorkin, Este
Haim, Alana Haim,
Electric Guest's
Asa Taccone.

BOTTOM ROW:

Gabi Ioakimedes,
actress Rashida
Jones, Vampire
Weekend singer
Ezra Koenig.



dusk tints the tips of the palm trees purple and the lights of downtown Los Angeles begin to glitter in the distance, Jon Shook

shows Danielle Haim how to choke up on the punch ladle for a maximally generous pour. Her sister Alana stands ready to float a few drops of Peychaud's bitters into the glasses, while nearby at the stove, Vinny Dotolo tells Este Haim why it's better to sear the Halloumi cheese before scattering on the thyme leaves and chile shards. (Spices can burn and go bitter.)

The occasion is a New Year's Eve dinner at Danielle's new home overlooking Silver Lake. It's close to the hipster heartland at Sunset Junction but invested with the lush, jungly magic of the hills.

Shook, for one, isn't the type to wax nostalgic. "I live in the future," says the chef, who, along with Dotolo, owns several of L.A.'s most admired restaurants, including Animal and Son of a Gun. (Add Ludo Lefebvre to the mix and you have the *trois mecs* behind Trois Mec, still one of the most sweated reservations in town.) "But New Year's Eve is the one night of the year when I allow myself to get a little reflective," he adds, "to say, 'Wow, I did that.'"

The two certainly have a lot to be proud of this year. BA Hot 100 winner Petit Trois, a jewel

box of a bistro whose cult omelet is rivaled only by its cult burger, and the rollicking Italian-American restaurant and pizzeria Jon & Vinny's joined their empire. Meanwhile, their friends Este, Danielle, and Alana have something to celebrate too: Their rock band, Haim, scored a nomination for Best New Artist at the 57th annual Grammy Awards, and they're fresh off opening for new bestie Taylor Swift on her 1989 World Tour.

Though Shook and Dotolo certainly know their way around a lobster tail and a lobe of foie gras, they're passing by the more predictable holiday foods for tonight's menu. When Haim told the guys that they're on a bit of a lamb kick, the duo conjured a cuisine that Shook calls L.A. farmers' market Middle Eastern. It's a riff on the Mediterranean dishes the Haim (two syllables: HI-em) sisters grew up making in the San Fernando Valley, and it comes together with a twentysomething's kitchen in mind. "We cook in people's homes all the time," Dotolo says, downplaying the fact that they're also Hollywood's most sought-after caterers, "so we get that most people don't have a circulator and a food mill."

The meal was also engineered toward maximal cavorting. The chefs shopped and prepped a couple of days ahead. Salads were assembled that morning, and the dinner's centerpiece, a leg of lamb that puts

a Levantine twist on the classic seven-hour French party dish, has been chilling out (and staying warm) in the oven. "You're not physically cooking when the party's happening, so you can actually party," Shook explains, making a reality out of the impossible dream.

The garden gradually fills with a black-clad legion of friends weaving through the overgrown agaves: guys doing mods-versus-rockers with significant hairdos and a sequin or two; women whose frayed layers seem to have something to say about Stevie Nicks, with whom Haim has performed. It's a music-y crowd: Grammy-winning Beyoncé producer Ariel Rechtshaid, Asa Taccone from Electric Guest, the Swedish producer Ludwig Göransson, Ezra Koenig of Vampire Weekend alongside actress Rashida Jones.

But tonight's soundtrack is retro. The punch, made by Shook and Dotolo's beverage guru, Helen Johanneson (her new wine store, Helen's, is in the back of Jon & Vinny's), has an unlocking effect. By the time the platters have traveled the table, "La Isla Bonita" can scarcely be heard over the din of chatter. Come midnight, the candles have melted into baroque puddles, and as Alana stands under the pergola spraying Champagne in frothy jets, Abba's "The Winner Takes It All" becomes the first song of the new year.

"Happy Nu-Nu!" the girls shout in unison. ■



Ariel Rechtshaid
and Danielle
Haim sip **Spiced
Rum Punch
with Citrus and
Luxardo** (p. 100).

OPPOSITE:

Este Haim sears
without fear;
**Quick Aleppo
Dill Pickles and
Halloumi with
Cured Olives and
Thyme** (recipes
at [bonappetit
.com/haim](http://bonappetit.com/haim)).



**THE PUNCH HAS AN UNLOCKING EFFECT.
BY THE TIME THE PLATTERS HAVE TRAVELED
THE TABLE, "LA ISLA BONITA" CAN SCARCELY
BE HEARD OVER THE DIN OF CHATTER.**




New Year's alfresco:
Electronic music
producer SOPHIE
(left) and Ezra
Koenig lean in.

HERB SALAD
WITH PICKLED
RED ONION
AND PRESERVED
LEMON
P. 101


SHAWARMA-
SPICED BRAISED
LEG OF LAMB
P. 100



MIXED
LETTUCES AND
KOHLRABI WITH
CREAMY SUMAC
DRESSING
P. 100



BITTER GREENS
WITH CARROTS,
TURNIPS, AND
ORANGES
P. 100



FARRO WITH
PISTACHIOS,
MIXED HERBS,
AND GOLDEN
RAISINS
P. 100





CLOCKWISE FROM TOP LEFT: Hayden Dunham pre-games; the Haim sisters pop in the new year with Ezra Koenig and Rashida Jones; **Spiced Rum Punch with Citrus and Luxardo** (recipe, p. 100); chefs Jon Shook and Vinny Dotolo.



**THE SISTERS
HAIM**

Este wears a dress by Louis Vuitton and boots by Robert Clergerie.

Alana wears a blouse by Derek Lam, skirt by Louis Vuitton, and shoes by Barbara Bui.

Danielle wears a jumpsuit by Stella McCartney, shoes by Longchamp, and bracelet by Louis Vuitton.

UPSIDE-
DOWN BLOOD
ORANGE-
POLENTA
CAKE
P. 101



Spiced Rum Punch with Citrus and Luxardo

12 SERVINGS Two types of rum double the fun in this citrusy punch. If you can't find kumquats, add another orange.

- 1 cup high-proof rum (preferably Smith & Cross)
- 1 cup spiced rum (preferably Sailor Jerry)
- 1 cup fresh grapefruit juice, strained
- $\frac{3}{4}$ cup fresh orange juice, strained
- $\frac{1}{2}$ cup fresh lemon juice, strained
- $\frac{1}{3}$ cup Luxardo maraschino liqueur
- $\frac{1}{4}$ cup simple syrup
- 2 tsp. Peychaud's bitters
- 1 grapefruit, sliced into rounds
- 1 blood orange, sliced into rounds
- 1 lime, sliced into rounds
- $\frac{1}{4}$ cup kumquats, sliced into rounds

Fill 2 small freezer-safe shallow containers with $1\frac{1}{2}$ " hot water and freeze until solid to make giant ice cubes, about 4 hours. (The bottoms of clean half-gallon milk cartons work great.)

Combine both rums, grapefruit juice, orange juice, lemon juice, liqueur, simple syrup, and bitters in a punch bowl.

Unmold ice (dip containers in warm water if needed) and add to punch along with citrus slices. Serve punch in 6-oz. glasses filled with ice.

DO AHEAD: Punch can be mixed 3 hours ahead. Chill.

Mixed Lettuces and Kohlrabi with Creamy Sumac Dressing

8 SERVINGS Kohlrabi is underappreciated and misunderstood. But we've decided it's got our favorite crunch: sweet, dense, and snappy (think broccoli stem).

- $\frac{1}{2}$ cup blanched hazelnuts
- 1 white or pink grapefruit
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup fresh Meyer lemon juice or regular lemon juice
- 1 Tbsp. finely chopped shallot
- 1 tsp. sumac, plus more
- Kosher salt, freshly ground pepper
- 12 cups torn mixed lettuces (such as red romaine, red-leaf, Little Gem, and/or butter lettuce)
- 2 medium kohlrabi, peeled, thinly sliced on a mandoline
- $\frac{1}{2}$ cup mixed mint leaves and parsley leaves with tender stems

INGREDIENT INFO: Sumac can be found at Middle Eastern markets, specialty foods stores, and online.

Preheat oven to 350°. Toast hazelnuts on a rimmed baking sheet, tossing once, until golden brown, 10–12 minutes. Let cool; crush with the flat side of a knife.

Remove peel and white pith from grapefruit; discard. Cut along sides of membranes to release segments into a small bowl; discard membranes.

Whisk sour cream, Meyer lemon juice, shallot, and 1 tsp. sumac in a large bowl; season dressing with salt and pepper. Add lettuce and toss to coat; season with salt and pepper. Tuck kohlrabi and grapefruit under and between lettuce. Top with herbs, hazelnuts, and more sumac.

Bitter Greens with Carrots, Turnips, and Oranges

8 SERVINGS The radicchio delivers nice color, but endive or escarole hearts would be smart substitutions flavorwise.

- $\frac{1}{2}$ cup walnuts
- 2 Tbsp. Champagne vinegar or Riesling vinegar
- 2 Tbsp. fresh lemon juice
- 1 Tbsp. finely chopped shallot
- 1 Tbsp. whole grain mustard
- $\frac{1}{3}$ cup grapeseed oil or olive oil
- Kosher salt, freshly ground pepper
- 1 tsp. thyme leaves
- 3 cups watercress, tough stems removed
- $\frac{1}{2}$ head of radicchio, halved lengthwise, core removed, leaves separated
- 6 baby carrots, scrubbed, thinly sliced into rounds
- 4 baby turnips, preferably Tokyo, tops trimmed to $\frac{1}{2}$ ", scrubbed, very thinly sliced lengthwise
- 2 oranges, peel and white pith removed, sliced into rounds, seeds removed
- $\frac{1}{4}$ cup kumquats, sliced into rounds, seeds removed (optional)
- Flaky sea salt (for serving)

Preheat oven to 350°. Toast walnuts on a rimmed baking sheet, tossing once, until slightly darkened in color and fragrant, 8–10 minutes. Let cool; coarsely chop.

Whisk vinegar, lemon juice, shallot, and mustard in a medium bowl. Whisking constantly, gradually add oil. Whisk until emulsified; season vinaigrette with kosher salt and pepper. Stir in thyme.

Toss watercress, radicchio, carrots, turnips, oranges, kumquats (if using), and toasted walnuts in a large bowl. Drizzle with vinaigrette, season with sea salt and pepper, and toss again to coat.

Farro with Pistachios, Mixed Herbs, and Golden Raisins

8 SERVINGS Raisins?! In a grain salad?!? Sounds dubious, but their sweet and chewy demeanor is A+++ in this herbaceous and slightly spicy side.

- 2 cups farro
- $\frac{1}{2}$ tsp. kosher salt, plus more
- $\frac{1}{2}$ cup pistachios
- $1\frac{1}{2}$ tsp. finely grated lemon zest
- 3 Tbsp. fresh lemon juice
- 1 tsp. finely grated peeled ginger
- $\frac{1}{2}$ tsp. sugar
- $\frac{1}{3}$ cup grapeseed oil or olive oil
- Freshly ground black pepper
- 1 serrano chile, sliced into rings
- 1 cup coarsely chopped mixed fresh cilantro, mint, and parsley
- $\frac{1}{4}$ cup golden raisins

Preheat oven to 350°. Rinse farro under cold water. Cook in a large pot of boiling salted water, skimming surface occasionally, until tender, 20–25 minutes.

Meanwhile, toast pistachios on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes. Let cool, then coarsely chop.

Whisk lemon zest, lemon juice, ginger, sugar, and $\frac{1}{2}$ tsp. salt in a medium bowl. Whisking constantly, gradually add oil. Whisk until emulsified; season vinaigrette with salt and pepper.

Drain farro and rinse under cold water. Transfer to a large bowl and add chile, herbs, raisins, and pistachios; toss to combine. Drizzle with vinaigrette, season with salt and pepper, and toss to coat.

DO AHEAD: Farro can be cooked 1 day ahead. Cover and chill.

Shawarma-Spiced Braised Leg of Lamb

8 SERVINGS This Flintstonian cut is impressive, and the bone lends flavor as the meat braises. But if you prefer, a boneless tied leg of lamb is a little more manageable and cooks more quickly.

RUB

- 1 6-lb. bone-in leg of lamb, shank attached, frenched
- Kosher salt, freshly ground pepper
- 2 Tbsp. cumin seeds
- 2 tsp. caraway seeds
- 2 tsp. coriander seeds
- 2 Thai chiles, very finely chopped
- 4 garlic cloves, finely grated
- $\frac{1}{2}$ cup olive oil
- 1 Tbsp. paprika
- $\frac{1}{2}$ tsp. ground cinnamon

ASSEMBLY

- ½ tsp. caraway seeds
- ½ tsp. coriander seeds
- ¼ cup olive oil
- 1 large onion, thinly sliced
- 1 Tbsp. ancho chile powder
- 1 Tbsp. chipotle chile powder
- 1 tsp. ground turmeric
- ½ tsp. freshly ground black pepper
- ½ tsp. ground cinnamon
- 1 28-oz. can crushed tomatoes
- 4 cups low-sodium chicken broth
- Kosher salt
- Herb Salad with Pickled Red Onion and Preserved Lemon (for serving; see recipe)

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle

RUB Trim excess fat from lamb and remove any membrane. Lightly score flesh with a knife and pat dry with paper towels. Season lamb very generously with salt and pepper; place on a wire rack set inside a rimmed baking sheet.

Grind cumin, caraway, and coriander seeds in a spice mill or with a mortar and pestle to a powder. Transfer to a small bowl and stir in chiles, garlic, oil, paprika, and cinnamon; rub all over lamb. Chill uncovered on wire rack 12–24 hours.

ASSEMBLY Let lamb sit to come to room temperature, about 1 hour.

Preheat oven to 450°. Roast lamb until well browned all over, 20–25 minutes. Remove from oven and reduce oven temperature to 250°.

Meanwhile, grind caraway and coriander seeds in a spice mill or with a mortar and pestle to a powder.

Heat oil in a large Dutch oven or other heavy pot over medium (if lamb doesn't fit in the pot you have, set a roasting pan over two burners instead). Add onion and cook, stirring occasionally, until translucent, 5–7 minutes. Add ancho chile powder, chipotle chile powder, turmeric, black pepper, cinnamon, and ground seeds and stir to coat onion. Cook, stirring, until spices are fragrant, about 2 minutes. Add tomatoes and broth and bring liquid to a simmer; season lightly with salt.

Carefully place lamb in pot and add just enough water to cover if it is not submerged. Cover pot and braise lamb in oven until meat is very tender and bone wiggles easily in the joint, 4½–5½ hours. (If using a roasting pan, add water as needed so liquid comes halfway up side of leg, cover with foil, and turn lamb

once during braising.) Transfer lamb to a platter and tent with foil to keep warm while you make the sauce.

Increase heat to medium-high and bring braising liquid to a boil; cook, stirring often to prevent sticking, until reduced by half, 25–30 minutes. Taste sauce and season with salt if needed. Spoon over lamb. Serve with Herb Salad alongside.

DO AHEAD: Lamb can be braised 2 days ahead. Keep in braising liquid; cover and chill. Reheat, covered, over medium-low until liquid is simmering and meat is warmed through.

Herb Salad with Pickled Red Onion and Preserved Lemon

MAKES ABOUT 4 CUPS You can pluck the herbs ahead of time and chill them wrapped in damp paper towels in airtight bags.

- ½ medium red onion, thinly sliced
- 1 cup red wine vinegar
- ½ cup sugar
- ½ preserved lemon, flesh removed, peel sliced into thin strips
- 1 cup cilantro leaves with tender stems
- 1 cup mint leaves
- 1 cup parsley leaves with tender stems
- ½ cup dill sprigs
- Olive oil and flaky sea salt (for serving)

Place onion in a small heatproof bowl. Bring vinegar and sugar to a boil in a small saucepan, stirring to dissolve sugar. Pour over onion and let cool.

Drain onion and place in a medium bowl; add preserved lemon, cilantro, mint, parsley, and dill and toss to combine. Drizzle lightly with oil, season with salt, and toss again to coat.

Upside-Down Blood Orange–Polenta Cake

8 SERVINGS No blood oranges? Use 4 navel oranges instead, and slice into 5 or 6 rounds, depending on their size.

- Nonstick vegetable oil spray
- ¾ cup (packed) light brown sugar
- ¾ cup (1½ sticks) unsalted butter, room temperature, divided
- 6 blood oranges, peel and white pith removed, each sliced into 4 rounds, seeds removed
- 1½ cups all-purpose flour

- 3 Tbsp. polenta (not quick-cooking)
- 1½ tsp. kosher salt
- 1½ tsp. baking powder
- ½ tsp. baking soda
- 1 cup granulated sugar
- 1 vanilla bean, split lengthwise
- 4 large eggs, room temperature
- ¾ cup buttermilk, room temperature
- Lemon omani (dried black limes), green cardamom pods, and softly whipped cream (for serving; optional)

SPECIAL EQUIPMENT: A 9" springform pan

Preheat oven to 350°. Coat pan with nonstick spray and place on a foil-lined rimmed baking sheet. Cook brown sugar, ¼ cup butter, and 2 Tbsp. water in a small saucepan over medium heat, stirring, until sugar is dissolved and mixture is smooth. Bring to a boil and cook, without stirring, 2 minutes (it should be slightly thickened). Pour caramel into prepared pan and let rest until set, about 5 minutes.

Arrange orange slices in concentric circles in a single layer over caramel. (Start with larger slices around the outside, then use smaller ones as you work toward the center. Cut up leftover citrus to fill in the gaps.)

Whisk flour, polenta, salt, baking powder, and baking soda in a medium bowl. Place granulated sugar and remaining ½ cup butter in a large bowl; scrape in vanilla seeds and save pod for another use. Using an electric mixer on high speed, beat until light and fluffy, about 4 minutes. Add eggs one at a time, beating to blend between additions; beat until mixture is very fluffy, about 3 minutes.

Reduce mixer speed to low. Add dry ingredients in 3 additions alternating with buttermilk in 2 additions, beginning and ending with dry ingredients; mix just until batter is smooth. Scrape batter into prepared pan (be careful not to disturb orange slices) and smooth surface with an offset spatula.

Bake cake until golden brown and a tester inserted into the center comes out clean, 50–65 minutes. Transfer pan to a wire rack and let cake cool 10 minutes. Run a knife around edges of cake to loosen, then unmold. Invert cake onto rack and carefully remove bottom of pan. Let cool completely.

Finely grate lemon omani and cardamom pods over cake and whipped cream, if desired. Serve cake with whipped cream alongside.

CROWNING

GLORIOUS

RECIPE BY *Claire Saffitz* — PHOTOGRAPH BY *Christopher Testani*
ILLUSTRATIONS BY *Travis W. Simon*





► *Hold off on the holly sprigs. The only centerpiece your table needs is a showstopping crown roast of pork that's fit for a queen—and a crowd*

CROWN ROAST OF PORK WITH LADY APPLES AND SHALLOTS

12 SERVINGS Once you've got the two racks tied together, making this is as simple as any other roast. See Prep School on page 130 for step-by-step instructions on shaping and tying the crown.

- 2 8-bone racks of pork**
(about 4 lb. each), chine bone removed, fat trimmed to ¼" thick, rib bones frenched
- 1½ cups (packed) light brown sugar**
- 10 oz. kosher salt** (2 cups Diamond Crystal or 1½ cups Morton)
- 1 cup apple cider vinegar**
- 12 garlic cloves, finely grated**
- 2 Tbsp. chopped fresh thyme, plus 8 sprigs**
- 1 Tbsp. brown mustard seeds**
- 1 tsp. coarsely ground black pepper**
- ¼ cup plus 2 Tbsp. whole grain Dijon mustard**
- 4 Tbsp. olive oil, divided**
- 4 oz. bacon, chopped**
- 12 lb. lady apples, halved**
- 1½ lb. shallots, peeled, halved lengthwise if large**
- 3 cups dry hard cider**

Lay racks of pork flat on work surface, meaty side down (the inside of the ribs should be facing up). Use a knife to make 3 vertical 3"-long slits (about 1" deep) into the loins of each rack, 1 slit between every 2 ribs. Place each rack of pork into a 1-gal. resealable plastic bag and chill.

Heat brown sugar, salt, and 4 cups water in a large saucepan over medium, stirring until sugar and salt are dissolved, about 5 minutes. Remove from heat and add vinegar and 4 cups ice water. Chill brine until cold, about 1 hour.

Divide brine between bags with pork and seal, squeezing out excess air; chill pork 8–24 hours.

Remove pork from bags and pat dry. Place on a large rimmed baking sheet; let sit 2 hours to bring to room temperature.

Preheat oven to 300°. Mix garlic, chopped thyme, mustard seeds, pepper, ¼ cup mustard, and 2 Tbsp. oil in a small bowl. Smear all over pork, working into slits; tuck thyme sprigs into slits. Upend both racks so they're parallel to one another with bones facing up and slits facing out. Curve racks toward each other so they meet at both ends to form a crown (call a friend to help with this part). Holding pork in place, encircle racks with string and tie securely in 2 places: around rib bones and around thickest part of loin. If desired, wrap tops of bones individually with foil to keep them from burning.

Heat remaining 2 Tbsp. oil in a large skillet over medium. Cook bacon, stirring often, until fat is rendered and edges are crisp, about 5 minutes. Transfer bacon to a roasting pan with a slotted spoon.

Working in 2–3 batches, add apples, cut side down, and shallots to same skillet and cook over medium-high heat (undisturbed) until golden brown, about 5 minutes. Transfer apples to roasting pan; turn shallots and cook until golden brown on the other side, about 3 minutes. Transfer to roasting pan.

Remove skillet from heat and carefully add cider, stirring and scraping up any browned bits. Pour liquid into roasting pan and place pork in the center, pushing apples and shallots to the edges; reserve skillet. Roast pork until an instant-read thermometer inserted into the center of loin registers 135°, 1½–2¼ hours.

Remove roast from oven and transfer apples and shallots to a platter; tent with foil. Increase oven temperature to 500°. Transfer pork to a cutting board and pour pan juices into reserved skillet. Return pork to roasting pan; roast until browned and crisp all over, 5–10 minutes. Transfer roast back to cutting board and let rest 30–45 minutes before cutting into chops.

Just before serving, whisk remaining 2 Tbsp. mustard into pan juices in skillet and bring to a simmer over medium heat. Cook, whisking often, until sauce is reduced to about 1 cup, 7–10 minutes.


Transfer pork chops to platter with apples and shallots; spoon sauce over.



BREAKFAST,

◆
**MAPLE-
CINNAMON TOAST
WITH CITRUS AND
CRÈME FRAÎCHE**

P. 106



Once the gifts have been torn open and the stockings unstuffed, it's a **GLORIOUS, INDULGENT BREAKFAST**—think cornmeal biscuits bathed in chorizo-studded gravy—that makes the day. Hey, Santa came and went, you can be a little bit naughty

Unwrapped

recipes by ALISON ROMAN
photographs by NICOLE FRANZEN

Maple-Cinnamon Toast with Citrus and Crème Fraîche

4 SERVINGS *The cinnamon butter will saturate the bread while it bakes, almost like an eggless French toast.*

- 1 small blood orange or navel orange, very thinly sliced, seeds removed
- 2 Tbsp. sugar
- ½ vanilla bean, split lengthwise
- ½ cup (1 stick) unsalted butter, room temperature
- 1¼ tsp. ground cinnamon
- Flaky sea salt
- 2 Tbsp. plus 1 cup pure maple syrup
- 4 ½"-thick slices brioche or challah
- 1 cup crème fraîche

Preheat oven to 450°. Place orange slices and sugar in a small bowl. Scrape in vanilla seeds; save pod for another use. Toss to coat orange slices.

Mix butter, cinnamon, a pinch of salt, and 2 Tbsp. maple syrup in a medium bowl to combine. Spread cinnamon butter on one side of each piece of brioche. Place on a rimmed baking sheet and toast in oven until brioche is golden brown (the bottoms should be very crisp), 8–10 minutes.

Place each toast, buttered side down, on plates. Top with crème fraîche and orange slices. Drizzle remaining 1 cup maple syrup over toasts and finish with a sprinkle of salt.

Fried Chicken Thighs with Cheesy Grits

4 SERVINGS *If you prefer white-meat chicken, use skinless, boneless breasts that have been cut in half crosswise.*

CHICKEN

- 1½ cups buttermilk
- 1 tsp. cayenne pepper
- 1 tsp. garlic powder
- 1 tsp. kosher salt
- 1 tsp. smoked paprika
- 1 lb. skinless, boneless chicken thighs

GRITS

- Kosher salt
- 1½ cups white grits (not instant)
- 4 oz. cream cheese
- 2 oz. finely grated Parmesan
- Freshly ground black pepper

FRYING AND ASSEMBLY

- 2 cups all-purpose flour
- 1 tsp. cayenne pepper
- 1 tsp. garlic powder
- 1 tsp. smoked paprika
- 2 tsp. kosher salt, plus more
- 2 cups vegetable oil
- 2 Tbsp. unsalted butter
- 2 bunches kale, or Swiss chard, ribs and stems removed, leaves torn into 2" pieces
- Freshly ground black pepper
- 1 Tbsp. distilled white vinegar
- 1 Tbsp. hot pepper jelly, plus more for serving

SPECIAL EQUIPMENT: A deep-fry thermometer

CHICKEN Combine buttermilk, cayenne, garlic powder, salt, and paprika in a large bowl or large resealable plastic bag. Add chicken thighs, cover bowl or seal bag, and toss to coat. Chill at least 2 hours and up to 12 hours.

GRITS Bring 4 cups salted water to a boil and gradually add grits, whisking constantly. Cook, whisking occasionally, until grits are very tender and creamy, 25–30 minutes. Add cream cheese and Parmesan; whisk until melted and incorporated; season with salt and pepper. Cover and keep warm until ready to serve.

FRYING AND ASSEMBLY Whisk flour, cayenne, garlic powder, paprika, and 2 tsp. salt in a medium bowl.

Remove chicken thighs from brine, letting excess drip off. Working in batches, dredge chicken in flour mixture, occasionally dipping your fingers in brine as you pack on flour to help create moistened, shaggy bits (the makings of a super-crisp crust); transfer to a rimmed baking sheet.

Fit a large cast-iron skillet with thermometer and heat oil until thermometer registers 350°. Working in batches and returning oil to 350° between batches, fry chicken thighs, turning occasionally, until chicken is cooked through and coating is deep golden brown and crisp, 6–8 minutes. Transfer to a wire rack set inside a baking sheet and let sit while you cook the kale.

Heat butter in a large skillet over medium-high. Add kale in large handfuls, letting it cook down slightly before

adding more and tossing to coat. Season with salt and pepper and cook, tossing occasionally, until wilted and bright green, about 2 minutes. Add vinegar and 1 Tbsp. pepper jelly and toss to coat.

Divide grits evenly among bowls and top with kale, fried chicken, and more pepper jelly.

Pastrami and Potato Hash with Fried Eggs

4 SERVINGS *You can substitute braised short rib, pork shoulder, or brisket for the pastrami—if it's fatty and shreddable, it will make a good hash.*

- 4 Tbsp. unsalted butter
- 4 Tbsp. olive oil, divided
- 1½ lb. Yukon Gold potatoes (about 4 large), scrubbed, cut into 1" pieces
- ½ lb. winter squash (such as acorn, butternut, or kabocha), peeled, cut into 1" pieces
- Kosher salt, freshly ground pepper
- 2 leeks, white and pale-green parts only, chopped
- 1 garlic clove, chopped
- 1 lb. pastrami or any leftover braised meat, cut or shredded into bite-size pieces
- 4 large eggs
- ¼ cup sliced chives
- ¾ cup sour cream (optional)

Heat butter and 2 Tbsp. oil in a large skillet over medium-high. Add potatoes and winter squash and season with salt and pepper. Cook, stirring occasionally, until vegetables are tender, 25–30 minutes.

Add leeks and garlic to hash and season with salt and pepper. Using the back of a spoon or a spatula, lightly smash vegetables. Add pastrami and cook, stirring occasionally, until meat is warmed through and flavors have melded, 10–12 minutes.

Heat remaining 2 Tbsp. oil in a medium skillet over medium-high. Carefully crack eggs into skillet one at a time and season with salt and pepper. Cook until whites are set and slightly puffed but yolks are still runny, about 2 minutes.

Divide hash among shallow bowls and top each with an egg; scatter chives over top. Serve with sour cream alongside, if desired.

Yes, you have our
permission to
eat giant chicken
nuggets for
breakfast. You're
welcome.



FRIED CHICKEN
THIGHS WITH
CHEESY GRITS





☀
**PASTRAMI AND
POTATO HASH
WITH FRIED EGGS**
P. 106



**EGG-IN-A-HOLE
SANDWICH
WITH BACON AND
CHEDDAR**

P. 110

*Warning: A fork
and knife (or a bib, at
the very least) may
be required to
tackle this sandwich.*

BREAKING breakfast

We're seeing dishes on breakfast menus that are as inventive as anything being served up for dinner. Below, four spots worth setting an alarm for.



DOVE'S LUNCHEONETTE Chicago

Massive plates of Mexican-esque comfort food, Chicago soul on the stereo—we're hooked on Dove's elevated diner vibes. The **Fried Oyster Omelet**, filled with peppers, confit tomatoes, and cheese, has broken the old omelet wheel for good.



OUTERLANDS San Francisco

Outerlands' **Cornbread Benedict** is sure to revive the weariest of Eggs Benny eaters. Its take on the classic combines a fried egg, avocado, Cotija, *rajas*, and cilantro for a dish that strikes a brilliant balance between brunch decadence and Cali cool.



MILKTOOTH Indianapolis

It's not for nothing that this breakfast-and-brunch-only spot made it into our Hot 10. Inspired dishes like the **Fried Mortadella Dutch Baby Pancake**, topped with cheddar, chutney, and arugula, are enough to make a tasting menu blush.



TASTY N ALDER Portland, OR

Sure, we love steak and eggs. But Tasty n Alder's **Pork Schnitzel**—crispy, juicy pork crowned with a sunny egg, served alongside ham, Havarti, and braised cabbage—might just be the best thing to ever happen to us before noon.

—JOSIE ADAMS

Cornmeal Biscuits with Chorizo Gravy and Scallions

4 SERVINGS Biscuits and gravy meet loaded nachos. For our favorite baking cornmeal, see Prep School, page 130.

BISCUITS

- 1 cup all-purpose flour
- $\frac{3}{4}$ cup cornmeal
- 1 Tbsp. sugar
- $1\frac{1}{2}$ tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. kosher salt
- $\frac{1}{4}$ tsp. freshly ground black pepper
- $\frac{1}{2}$ cup (1 stick) chilled unsalted butter, cut into pieces
- $\frac{3}{4}$ cup buttermilk

GRAVY AND ASSEMBLY

- 1 Tbsp. vegetable oil
- 1 lb. fresh chorizo, casings removed
- 3 Tbsp. all-purpose flour
- $2\frac{1}{2}$ cups whole milk
- Kosher salt, freshly ground pepper
- Hot sauce
- 1 avocado, sliced
- 4 scallions, thinly sliced
- 2 radishes, thinly sliced
- $\frac{1}{2}$ cup cilantro leaves with tender stems
- $\frac{1}{2}$ cup Cotija cheese or queso fresco (optional)

BISCUITS Preheat oven to 425°. Combine flour, cornmeal, sugar, baking powder, baking soda, salt, and pepper in a large bowl. Using your hands, work butter into flour until pieces are chickpea-size. Add buttermilk and mix just to blend.

Drop dough by heaping $\frac{1}{4}$ -cupfuls into an 8" cast-iron skillet, spacing about 1" apart. Bake, rotating skillet once, until biscuits are puffed, golden brown, and cooked through, 12–15 minutes.

GRAVY AND ASSEMBLY While biscuits are baking, heat oil in a medium skillet over medium. Add chorizo, breaking up any large pieces with a spatula. Cook, stirring occasionally, until chorizo is browned and crisp, 8–10 minutes. Transfer to a small bowl with a slotted spoon.

Whisk flour into drippings in skillet and cook, whisking constantly, until roux is very smooth and starting to turn a light golden brown, about 5 minutes. Gradually add milk, whisking constantly until incorporated. Reduce heat to medium-low and cook gravy, whisking constantly, until thickened, 5–8 minutes.

Stir half of chorizo into gravy; season with salt, pepper, and hot sauce.

Spoon some gravy over hot biscuits and top with avocado, scallions, radishes, cilantro, Cotija (if using), remaining chorizo, and more hot sauce. Serve remaining gravy alongside.

Egg-in-a-Hole Sandwich with Bacon and Cheddar

MAKES 2 For step-by-step images of how this beautiful behemoth comes together, turn to Prep School on page 125.

- 4 slices thick-cut bacon
- 4 $\frac{3}{4}$ "-thick slices sourdough or other country-style bread
- 4 large eggs
- Kosher salt, freshly ground pepper
- 2 Tbsp. unsalted butter, divided
- 4 slices cheddar
- Hot sauce

SPECIAL EQUIPMENT: $1\frac{1}{4}$ "-diameter cookie cutter

Cook bacon in a large skillet over medium heat, turning halfway through, until browned and crisp, 8–10 minutes.

Meanwhile, use cutter to punch out a circle in the center of each piece of bread (save for snacking, now or later).



Transfer bacon to a cutting board; cut in half crosswise. Carefully pour half of bacon drippings into a small bowl. Place 2 slices of bread in skillet and cook over medium-high until bottom sides are golden brown, about 3 minutes.

Crack an egg into each hole in bread (some of the white may pool on top of the bread). Season eggs with salt and pepper and cook until underside is set, about 2 minutes. Using a thin spatula (a fish spatula works best), carefully turn both pieces of bread to briefly cook second side (this helps set the whites, but the yolk should still be runny), about 1 minute. Add 1 Tbsp. butter to skillet and swirl skillet to distribute, encouraging some to get underneath. Carefully turn bread again. Top one slice with half of the cheese. Remove pan from heat and let sit about 1 minute to soften cheese. Top with half of bacon and some hot sauce. Close up sandwich and transfer to a plate. Repeat process with remaining bacon drippings, bread, eggs, butter, bacon, and cheese and more hot sauce to make another sandwich.



**CORNMEAL
BISCUITS WITH
CHORIZO
GRAVY AND
SCALLIONS**

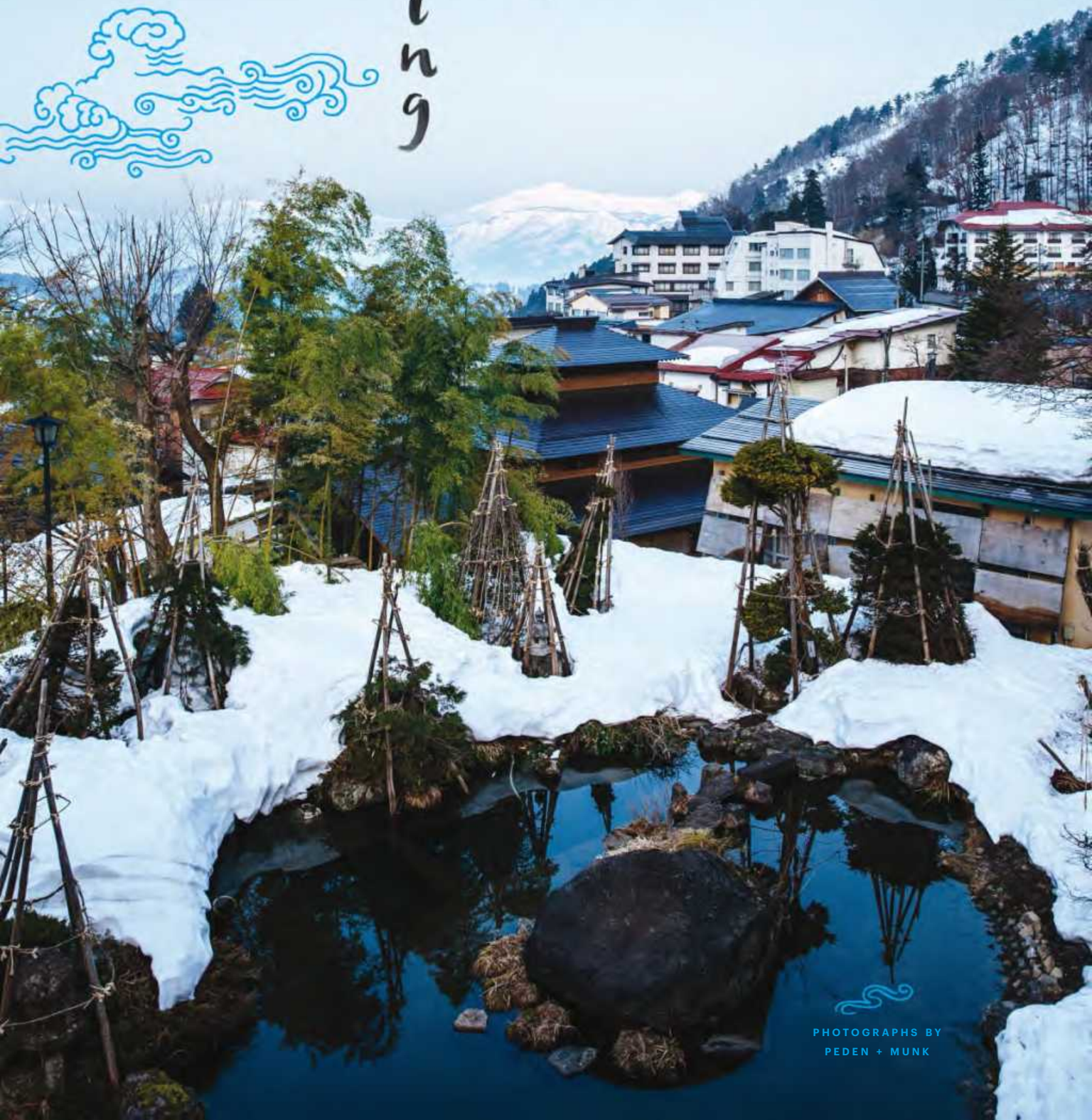




snow for falling soba

IN JAPAN'S
NAGANO
PREFECTURE,
THE PRO SLOPES
COMPETE WITH
WORLD-CLASS
FOOD AND

HOT SPRINGS
THAT ARE
SO ENTICING
ALEXANDRA
MARSHALL
SKIPS THE
LIFTS ENTIRELY



PHOTOGRAPHS BY
PEDEN + MUNK



CHEFS AT CLUB RESTAURANT IN OBUSE, A TOWN
KNOWN FOR ALL THINGS CHESTNUT. OPPOSITE:
THE SLOPE-SIDE VIEW FROM NOZAWA-ONSEN.





due to a condition called Raynaud's disease that renders my hands and feet numb in the cold, I am not on good terms with snow. This was fine growing up in Los Angeles, but then I moved to Paris and fell in love with a skier. You may have heard that they have a lot of vacation time in France; the idea of spending mine in the French Alps with only stew-making to entertain me never struck me as a win-win. So last winter I looked farther afield for our couple's particular wintry ideal: There had to be plenty of powdery snow for him and, for me, a winning trio of comfortable warmth, some proper culture, and a lot to eat—preferably not waistline-destroying fondue. Our Shangri-la was Nozawa-Onsen, a tiny village in Japan's Nagano Prefecture, known for Olympic-level skiing, abundant natural hot springs, and such a deep love of its own produce that its mascot is a Nozawana cabbage on skis.

ALEXANDRA MARSHALL IS A PARIS-BASED WRITER FOR VOGUE, THE NEW YORK TIMES, AND TRAVEL + LEISURE.

Unlike the Alps, Japan's rural mountainous zones are not five-star hotbeds. In Nozawa-Onsen, it's about *ryokans*, or traditional Japanese B&Bs. And the rustic **Kiriya Ryokan**, on one of the village's main streets, came straight out of central casting. Ko Katagiri, whose family has run the inn for five generations, comforted me like a long-lost auntie when the airlines separated me from my luggage for four days. Our spare, simple room, with tatami mats and a futon, provided snowy views of the town, its lantern-lit split-timber houses trailing up the mountainside. The daily rhythm of *ryokan* living was easy: Upon entering, shoes and Western clothes were exchanged for cotton *yukatas* (kimonos)—a godsend when I was approaching day four of soy sauce-stained jeans.

Each morning at Kiriya Ryokan began with an artful Japanese-style breakfast: bite-size portions of grilled salmon or mackerel, soy-and-sugar-stewed carrot, white miso soup warmed tableside, a small school of tiny candied *wakasagi* fish, steamed vinegared potato, white rice, and an addictive treat of soy-and-sugar-boiled hamburger, which was unexpected, especially in spoonful size. While my monsieur skied, I took twice-daily trips to the in-house *onsen*, or natural hot spring, which became as central to my experience as my beef breakfast bonbon. The rest of the time I wandered, I nibbled, I bathed again, struck by how quaint this village remained despite its world-

renowned skiing and how, despite a yearly onslaught of Australians, so little English was spoken.

At the same time, Nozawa-Onsen was so easily navigated, so immaculate. (Never in a decade spent on European trains will I again come across a bathroom so welcoming as the one on the bullet train from Tokyo, outfitted with a hypermodern Toto toilet.) The town was humble—strangers greeted me in the street—but it was brimming over with quality, its only markedly “outside” establishment the tiny **Libushi** bar leading up to the foot of the covered ski-up conveyor belt that theoretically took one up to the slopes. The bar was opened in 2014 by Tom Livesey, a bright-eyed English snowboarder and home-brewer, and his Japanese wife, who makes a mean Scotch egg; it features both his own brews and rotating guest beers. A pint into his delicate, smoky Soba Stout—brewed with buckwheat, a Nagano staple—and I realized that though I quite like my boyfriend, temporarily losing him to the slopes was not going to be a problem.

The rules at Kiriya Ryokan's sulfury *onsen* were the same as at hot springs all over Japan: women to one side, men to the other; everyone shampoos and soaps down in the changing room before entering the bath—always nude—for a long, mineral-y soak. The Japanese may have a reputation for being standoffish, but in an *onsen* they will get into your business. Directions for outsiders are liberally dispensed. One evening,



ABOVE: KIYOKO TOMII BLANCHES GREENS FOR PICKLES IN THE PUBLIC COOKING ONSEN, OR NATURAL HOT SPRING.

RIGHT: THE JAPANESE-STYLE BREAKFAST AT KIRIYA RYOKAN IS WORTH EATING ON THE FLOOR IN A HOTEL KIMONO.





when I spent too long in the hottest of three pools at **Asagama-no-yu Onsen**, in an Edo-period-style wooden house, one of the old ladies who had been hanging out at the pharmacy that day basically kicked me out. (Naked, she mimed concern for the extreme heat, and she was right.) The boyfriend, who spent his days snowboarding, routinely spent too long in there during our evening bath dates too, but he was never in any rush, whether for an obvious lack of nosy old ladies on his side, or for lack of motivation, having eaten really big rice and egg lunches at the top of the piste a few hours before.

It's not surprising that "onsen" is contained in the town's name. Its unofficial city hall, **Ogama Onsen**, is an even-hotter spring next to Asagama-no-yu, where villagers go to boil eggs and blanch vegetables in the open air. (Nonmembers aren't permitted, ostensibly to protect those fresh off the slopes and out of the bar from falling to their deaths: Where most *onsen* hover between 40 and 80 degrees Celsius, the pools here are nearly 100.) Ogama Onsen's open-air pools are ringed by worn concrete steps and weathered wooden decking; against the wall of a beautiful old house was a stand filled with long-handled utensils, bits of vegetable fiber still caught in their mesh. During the day it was an active meeting place, where old ladies stood watching *onsen tamago*, or bath eggs, take form in purpose-built wooden boxes. (These are the eggs whose jiggly yolks inspired David Chang's Momofuku Noodle Bar.) In autumn, when the local Nozawana cabbage

is in season, it's here that its pickling journey embarks. Late on the night of our arrival, we walked past it as the mist rose from the bubbling pools surrounded by snow. It stopped us in our tracks as we looked for the moon.

Nozawana cabbage is now grown all over Japan, but Takako Takei, the head of the Nozawa-Onsen Local Food Preservation Committee and proprietor of the raucous **Yonetaro** pub, explained to me that when locally grown, it's bigger, softer, and sweeter. (The town's Shinto monk is the guardian of the heirloom seeds.) When Takei visits schools to teach traditional recipes, she sautés it with sake lees. Back in her pub, all cigarette smoke and bottomless wooden boxes of barrel sake, her spicy fried Nozawana pickle winds up in bowls with teriyaki chicken and *onsen tamago*, stuffed into buns, or enjoyed on its own. Sometimes it's served alongside bowls of soy-boiled bee larvae. (Did I mention Takei is old-school?)



Thanks to a childhood spent haunting Sawtelle Boulevard, West L.A.'s little Japantown, I had always known the Japanese were some of the truly elite food lovers of the world, easily rivaling—if not outclassing—the French. But the local pride in seasonality here was a revelation. If area specialties are like gangs, then the Jets to Nozawa-Onsen's pickled Sharks would be the chestnuts of the beautifully restored town of Obuse, about 45 minutes south by car, where patrician chestnut-confectioner families reign supreme.

When the fruit is in season from mid-September to mid-October, there are three-hour waits to buy sweet chestnut-stuffed pancakes or varieties of paste made with the skins off (silky-smooth) or on (nuttier and almost woody) at the elegant flagship of **Sakurai Kanseido**. (At 207 years old, it was the first sweets-maker in town. Now there are three major players.) Seated at the company's hybrid English-Japanese-style tearoom across from its sweet shop, I dove into the definitive version of the Mont Blanc, the chestnut pastry loosely adapted from the French. While the version I tried at longtime confectioner **Obusedo** failed to wow me (what was that sharp red fruit doing there?), its chicly cavernous **Club Restaurant**—dominated by a wood-fired clay rice cooker that turned out bowls and bowls of chest-

nut sticky rice—did not. In this regional staple, the rice is normally peppered with sweet chestnuts, but here they use raw, like home cooks do, and the result is a master class in the subtle possibilities of layered, perfumy starch. Lunch was washed down with a flight of refined artisanal sakes by Obusedo's sister company, Masuichi-Ichimura, ranging from crisp and cucumber-like to cloudy and yeasty-sweet. The sakes are produced around the corner in a distillery using 19th-century methods: The only ingredients are rice and water, with house-cultivated moss as the fermenting agent. The smell of it permeated the four-room space when I visited. Overall, Japan's sake consumption is waning as beer gains ground. Here, like the bee larvae served up-country by Mrs. Takei, you'd never know it.

Returning home after a week was a bit of a rude shock. The long faces and public disorder that I was normally used to in Paris life stood out in surly relief. A month or so later, when I was on a road trip with the boyfriend and his kids through the beautiful Massif Central at the heart of France, even its pastoral charm suffered by comparison. During a stop in one gray stone village for a bathroom break, he whipped out the Opinel knife he keeps in the glove compartment to cut through some donkey-meat salami we'd bought a few towns ago and served it to the kids, who gobbled it down like hungry birds. It was lovely and delicious, but then I had to knock on a deserted town square café door to use the facilities. I told myself I missed the Totos. But really, I missed Nagano. ■

HOLIDAY KITCHEN HACKS for BUSY MOMS



Entertaining at home can be a challenge, so *Bon Appétit* and PAM® teamed up to help you have stress-free celebrations. **BA Executive Chef—and active mom of two—Mary Nolan shares clever tips to streamline your holiday routine.**

PAM For seamless removal of cupcakes and baked goods, line your baking pan with foil and **coat with PAM® Original Non-Stick Spray**. Simply lift out, cut, and serve!



Forgo the holiday shopping mayhem! **Wrap up some homemade sweet treats for a delicious and personalized holiday gift.**



Make bacon for your holiday brunch foolproof: spray a rimmed baking sheet with **PAM® Original Non-Stick Spray**, place bacon down in rows, and pop in a 325° oven until golden brown and crisp. No flipping or sticking!



Cut down on meal prep by keeping extra chopped onions, garlic, and other kitchen staples in the fridge—dinner will come together in no time!



Want to keep little ones busy when getting ready for a festive dinner? **Let them help by crafting cute place cards for the table.**



When decorating cookies, get kids involved by giving them their own special batch to jazz up any way they want.



Homemade marshmallows take hot cocoa to the next level. Let kids cut the marshmallows into their favorite shapes **using cookie cutters sprayed with PAM® Original Non-Stick Spray**.



When people ask if they can bring something to your soirée, **say "yes!" and be specific**. It will make your life easier so you can enjoy more time with guests.



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GOBS OF FREE TIME.

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A TOAST TO THE LAND

IN CALIFORNIA COUNTRY

The Spanish who settled California two centuries ago discovered an agricultural paradise of rich volcanic soils, generous sunshine, and cooling Pacific breezes. They planted vines, established ranches, and developed a unique West Coast culture. Today, that culture still flourishes in Central Coast valleys like **Santa Maria**, where business is more likely to be conducted over a glass of wine than over a cellphone. Here, where the original California cuisine took shape, you learn the value of listening to the land.

You find that philosophy throughout the region, at the tables of women like Julia Jackson of **Cambria Estate Winery**. When the intense harvest season finally draws to a close and the holidays roll around, this daughter of the Central Coast likes to **gather family and friends to celebrate** the things that make their lives special.

There will be long tables heaped with the region's bounty; beef raised by local rancher Elizabeth Poett at her family's Rancho San Julian, which Elizabeth's great-great-great-grandfather founded in 1815; and bottles of **Pinot Noir** from Cambria Estate, which Julia's family has **farmed sustainability** for nearly 30 years. There will be laughter, toasts, and when it all winds down, a quiet nod to the surrounding landscape, the silent partner in this ongoing adventure.

BEEF TENDERLOIN

*with pinot noir-glazed pearl onions
and tuscan kale - serves 6*



INGREDIENTS

- 4 large sprigs rosemary
- 1 (3-pound) beef tenderloin roast, trimmed and tied
- Kosher salt
- Freshly ground black pepper
- 4 tablespoons canola oil, divided
- 2 cups pearl onions, peeled (frozen onions work perfectly) and halved if larger than a quarter
- 3 garlic cloves, smashed and peeled
- 1 cup Cambria Pinot Noir
- 2 tablespoons olive oil
- 1 tablespoon lemon juice
- 1 teaspoon Dijon mustard
- 1 bunch Tuscan kale, center ribs and stems removed, very roughly chopped

INSTRUCTIONS

Preheat oven to 350°. Tuck rosemary sprigs into the strings of the roast so they are evenly spaced and running parallel with the roast. Generously season with salt and pepper on all sides. Heat 3 tablespoons canola oil in a large, shallow Dutch oven over medium-high heat until very hot but not smoking. Sear tenderloin on all sides until deep brown. Remove from pot and place on a plate.

Add remaining tablespoon canola oil and add onions and garlic. Stirring frequently, cook until golden brown and beginning to soften, about 5 minutes. Season with salt and pepper. Add Pinot Noir and cook until reduced by half, about 3 minutes. Return tenderloin along with any accumulated juices to the pot.

Meanwhile, combine olive oil, lemon juice, and mustard in a small bowl. Drizzle over kale in a large bowl and season with 1 teaspoon salt. Using your hands, massage the dressing into the kale until evenly coated. Add kale to pot and nestle along the sides of the tenderloin, as not to cover it.

Transfer pot to oven and cook until tenderloin reaches 125°, about 25 minutes. Remove from oven and allow to rest 15 minutes. Remove strings and rosemary sprigs. Slice beef thinly and serve with kale, onions, and pan sauce.

Recipe Compliments of BA Executive Chef Mary Nolan

Holiday Happy Hour

'Tis the season to shake things up.

No holiday soiree is complete without crowd-pleasing cocktails, and America's original craft vodka—Tito's Handmade Vodka—is the perfect spirit to punch up your festivities. Tito's Handmade Vodka and *Bon Appétit* invite you to celebrate with these fun, fresh twists on classic holiday drinks. Cheers!

Down Home Punch

- 8 oz. Tito's Handmade Vodka
- 2 oz. Grand Marnier®
- 8 oz. pomegranate juice
- 4 oz. lemonade
- 4 oz. orange juice
- 8 oz. club soda

A dash or two of cinnamon
Frozen berries (blueberries,
blackberries, strawberries)

Combine all ingredients and stir together.
Serve over ice in a bowl or pitcher.



Tito's Handmade Vodka
is crafted in Texas,
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Tito's Toast

- 1½ oz. Tito's Handmade Vodka
- ⅓ oz. Texas Wildflower Honey
- ¼ oz. fresh lemon juice
- 3 oz. Champagne
- 1 strawberry

Combine Tito's Handmade Vodka, honey,
and lemon juice in a mixing glass. Shake,
strain, and pour into a Champagne flute.
Top with Champagne and strawberry garnish.



Find more recipes and info at
TitosVodka.com

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[†]AlphaImpactRx ProVoice™ Survey, Jan 2005 - Mar 2015. ^{^^}Pharmacy Times Surveys, Acid Reducer/Heartburn Categories 2006 - 2015.

FROM P. 110

EGG-CROBATICS

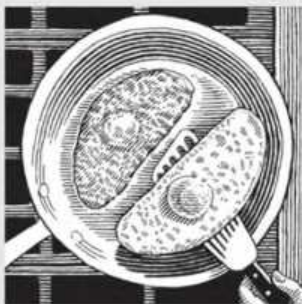
Our decadent Egg-in-a-Hole Sandwich with Bacon and Cheddar requires sustained attention, but the result is sure to get a standing ovation. Having your ingredients ready to go is key, as is a sturdy, slim spatula (we endorse a fish spatula) for getting under those eggs without piercing the yolks.

Here's a guide to pulling it off. —AMIEL STANEK



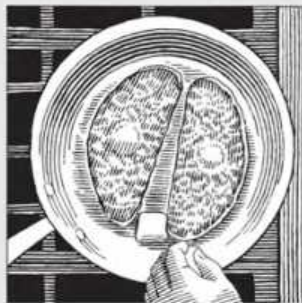
1.

After your hole-punched slices of bread have crisped in those bacon drippings, carefully crack an egg into each hole. (Take your time!) Season the eggs with salt and freshly ground pepper.



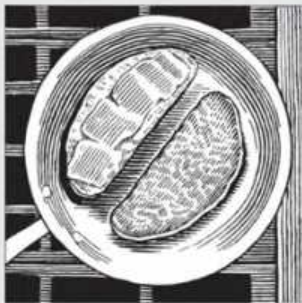
2.

Once the eggs have firmed up (about 2 minutes), get your spatula directly under each one, keeping the spatula flush against the pan to release any stuck egg before gently turning over.



3.

Slide a tablespoon of butter into the pan and swirl so that it gets around and under each piece of bread—this is what helps brown that second side. (And brownness equals crispy deliciousness.)



4.

Carefully turn each piece of bread again. Top one slice with cheddar and remove the pan from the heat to let the cheese melt. Top the cheesy piece with bacon, then the plain piece, and devour.

Look for them whole or chopped.

FROM P. 66

HOT COMMODITY

The newest addition to our spicy condiment canon is a jar of **pickled Calabrian chiles**. We first saw these brined Italian hot peppers in restaurant kitchens, and now there's always a jar in our own fridges. Their bright, vinegary bite and smooth, confited texture mean they're suitable for just about any dish. Our favorite weeknight use is sautéed with a little garlic and some bitter greens for a no-brainer pasta. Now that's how to do jarred pasta sauce.

—BELLE CUSHING

FROM P. 60

Man-O-Manischewitz!

Celebrating Hanukkah in style with a Manischewitz Spritz? Great idea. But you're going to need inspiration to help you use up the other 48 tablespoons of sweet, Concord-grapey wine. —B.C.



GRANITA

Mix with equal parts pomegranate juice and freeze in a loafpan. Once the mixture is hard enough to scrape with a fork, flake it into icy crystals and voilà! You've got granita.

MOLASSES

Capitalize on the high sugar content and simmer it until it reduces to a thick syrup; use this Mani-molasses as a glaze on pound cake or drizzle over vanilla ice cream.

SPRITZ

Our use of choice: more cocktails. Reduce 1 cup wine by half and spike with ¼ cup red wine vinegar for a shrub—and then add bubbles to make another round of spritzes.

Sur la table

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FRESH CATCH

Key West boasts an array of seafood specialties—from locally caught pink shrimp, spiny lobster, and stone crabs, to crispy conch fritters and hogfish sandwiches. Get crackin' at one of the many seafood shacks or fish markets for a taste of the Keys' ocean bounty.

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Visitors can delight in a wide variety of dining experiences. Whether you want to belly up to a breezy patio bar, enjoy fine cuisine on Duval Street, or savor seafood on a yacht during sunset, there's something for everyone in this tropical paradise.



KEY LIME PIE

With a crumbly graham cracker crust, tangy Key lime-flavored filling, and creamy whipped topping, Key West's legendary pie is one of Florida's most famous confections. You can dig into this refreshing dessert at eateries all over the island.

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FROM P. 88

IT'S IN THE WASH

Our **Danish Salted-Butter Cookies** get their glow from an egg wash and coarse sanding sugar. (That larger sugar size is key.) It's essential that the egg is well-beaten so it brushes on smoothly. If eggy sugar drips into the center, don't panic: It'll harden into a crispy window. Just be sure to bake on parchment for easy cleanup. —ALISON ROMAN

FROM P. 88

Lovely Linzers

Our stylist used Ateco's cutters to get the layered look: Each set comes in multiple sizes of the same shape. From \$7/set; webrestaurantstore.com



FROM P. 88

RUGELACH ROLL-OFF

There are two ways to assemble these tender Jewish cookies with Central European roots. We'll let you decide which you like best.

—CHRIS MOROCCO

1. THE SLICE AND ROLL

To get the classic shape that your bubbe always made, roll out the dough on a sheet of floured parchment into a 14" round. Top the dough with fillings as directed. Slice using a knife or pizza cutter into 12 equal wedges. Starting with the curved edge, roll each piece into a tight tube, like a small, straight croissant.

2. THE ROLL AND SLICE

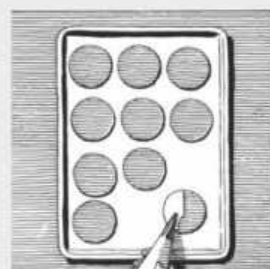
Our recipe's slightly more modern approach—also seen at Sadelle's, the elegant new bagel-centric bakery and restaurant in NYC—yields evenly shaped oval rugelach with straight sides.



FROM P. 87

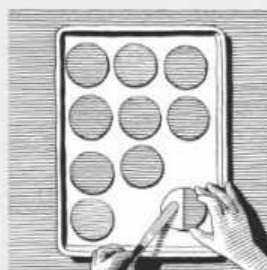
YIN AND YANG

The dramatic two-tone look of our Black and White Sesame Seed Cookies isn't hard to achieve, but takes a little frosting finesse. Let us fill you in on the basics. —A.S.



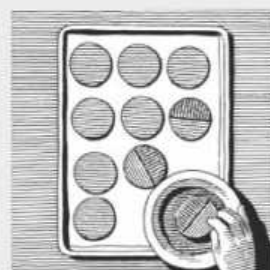
1.

Pipe a thin line of frosting down the center, then work around half the border to make a semicircle; fill.



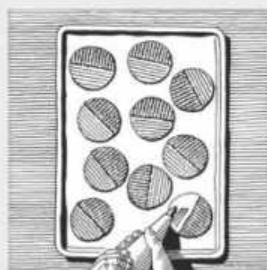
2.

Using a small offset spatula and working from the center outward, carefully smooth the frosting on half of the cookie.



3.

Working quickly, dip the frosted half in white sesame seeds, patting gently to help the seeds adhere.



4.

Once the first side has set, frost the second half just as you did the first.



5.

Now (quickly) dip the cookie in black sesame seeds (we add a little oil to make 'em shine) and pat gently to adhere.

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VISIT BONAPPETIT.COM/THELIST

PREP SCHOOL

FROM P. 110

HAPPY MEAL

Shopping for cornmeal can be confusing (so many colors and grinds!). But our cornmeal breakfast biscuits get their pleasantly gritty texture from just one kind: Indian Head stone-ground yellow cornmeal. The grains are coarser than polenta, and they give biscuits a tenderness and grainy bite. —B.C.

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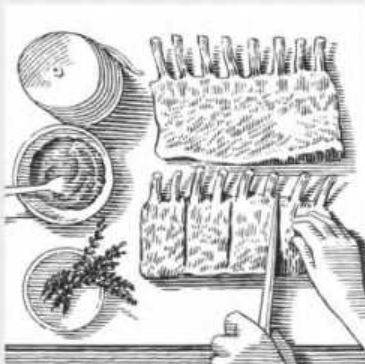
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FROM P. 102

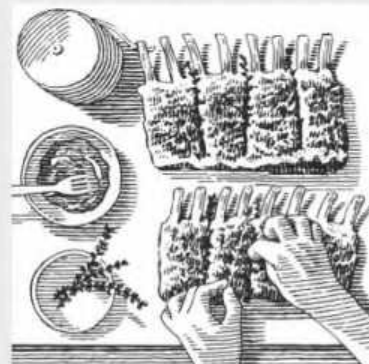
YES, YOU SHOULD CROWN YOUR OWN ROAST!

To start, it's way easier to brine two racks than a giant round crown. And we bet your butcher won't make those crucial slits between the bones that allow for expansion during cooking and create more surface area for browning. With an extra set of hands to assist, it's a task well worth doing for maximum wow factor. —CLAIRE SAFFITZ



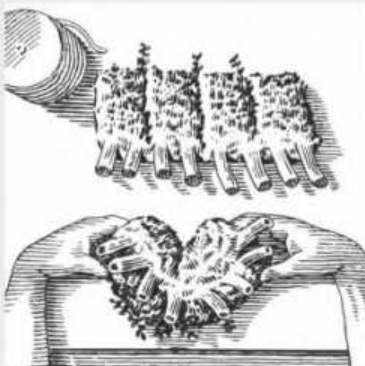
1.

With the bones facing up, and working between every second bone, cut a 3"-long slit into the meat about 1" deep.



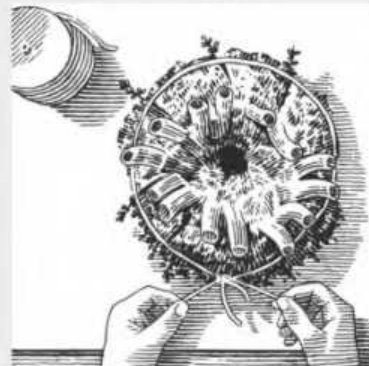
2.

Rub the racks all over with our mustardy herb and garlic mixture. Tuck sprigs of thyme into the slits.



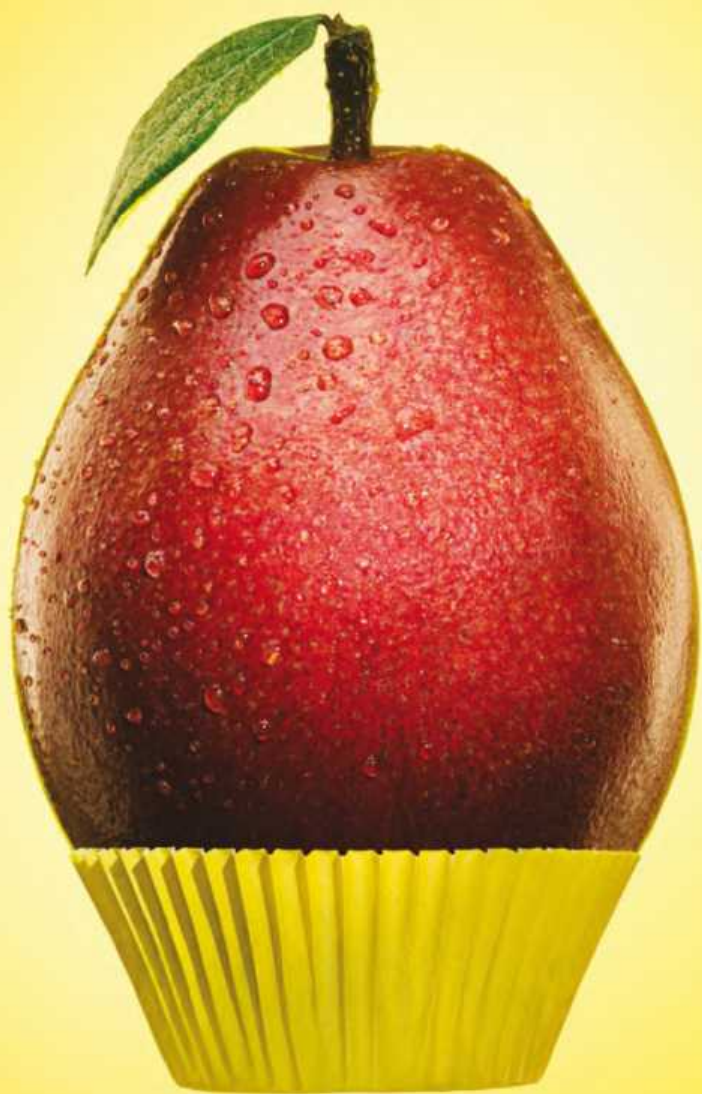
3.

Stand racks on their ends so the bones are sticking up. Align the racks parallel to each other, ribs facing out.



4.

Curve racks so ends meet. Encircle with string, once around the thickest part of the loin and once under the ribs, and tie tightly.



Want it sweet?

Check the neck to know it's ripe.

It's easy. Just use your thumb to apply gentle pressure to the neck, near the stem. If it yields slightly, your pear is ripe, sweet and juicy. If it's firm, let it ripen at room temperature for a day or two. **For monthly recipes, text RECIPES to 33733 or visit usapectars.org.**



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FOR NUTRITIONAL INFO FOR THE RECIPES IN THIS ISSUE, GO TO BONAPPETIT.COM/RECIPES

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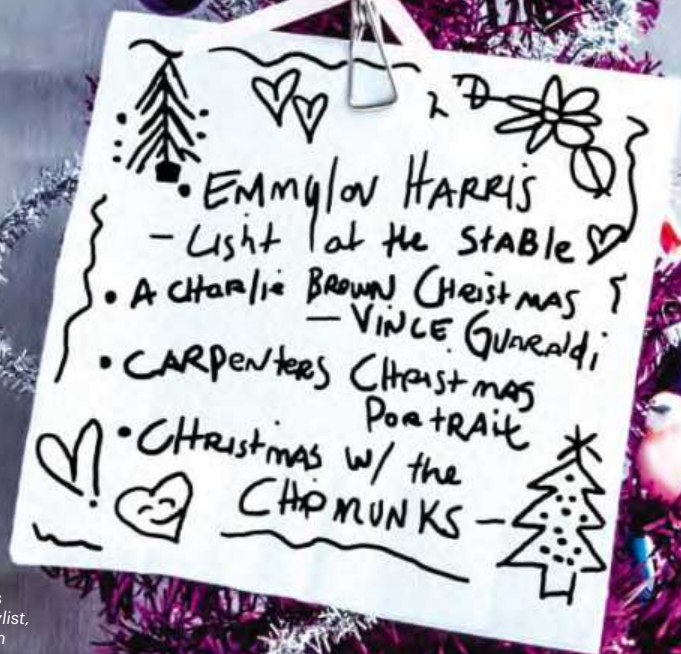
GWEN STEFANI

For the perma-cool lead singer of No Doubt and coach on NBC's *The Voice*, Christmas has always been sacred. It's also been a nonstop stuff-your-face affair. When she was a kid in Orange County, California, Christmas mornings began with hot cinnamon rolls (baked by her great-grandmother), followed by homemade gingerbread houses that she and her siblings ate in the car. (Years later, Stefani admits, "I tried to make gingerbread myself and it turned out horrible. I need to work on that.") There was also a full-on turkey dinner: "By the end of the day, the amount of food...it's almost painful," she says. Of course, the holiday isn't just about the menu. "My iTunes is all Christmas music," the singer says proudly. "It's so important to me." Here, the Grammy winner shares her Yuletide playlist. It's way better than her gingerbread. —MICKEY RAPKIN

MERRY AND BRIGHT

"The house we're in is modern, so I went out and got pink and yellow fake trees."

Stefani's holiday playlist, written in Beverly Hills on September 22, 2015



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